THE
# NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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## MEAT SENT U. S. FROM ARGENTINE.

In a commercial review of the past year of depression in the Argentine Republic Consul General R. M. Bartleman at Buenos Aires says concerning the cattle and meat business:

The year 1913 was an exceptionally favorable one for stock raising. Much attention is being paid to breeding, and improved quality is perceptible. The percentage of cows killed has materially decreased—from 71 per cent. in 1910 to 32 per cent. in 1913—and constant efforts are being made by the government to decrease this percentage still more. The government is also taking active measures in the matter of combating cattle diseases, and the danger from these has greatly diminished.

According to the latest authentic figures there are in Argentina 29,124,229 cattle, 67,383,952 sheep, 7,537,675 horses, 3,946,750 goats and 1,404,281 hogs.

The greater demand for Argentina beef, caused by opening of new markets, particularly that of the United States, has had a healthy effect on the industry.

There are no statistics for the meat industry for 1913, but there has been a continued growth. During last year the value of the frozen meat shipments was $96,639,957 paper pesos ($41,033,326), in addition to which the value of by-products manufactured was considerable. The opening up of the American market to Argentine frozen meat has had an encouraging effect on the industry.

Exports of meat and meat by-products to the United States for 1912 and 1913 according to consular invoices at Buenos Aires were in value as follows:

| Article. | 1912. | 1913. |
|---|---|---|
| Beef, conserved | ...... | $36,570 |
| Beef, chilled and frozen | ...... | 817,256 |
| Blood, dried | 29,640 | 14,517 |
| Bones | 288,805 | 356,153 |
| Bone meal | ...... | 26,238 |
| Casings | 258,273 | 192,371 |
| Fertilizer | 210,916 | 359,044 |
| Glue stock | 39,434 | 67,521 |
| Hair, cow | 27,774 | 19,666 |
| Hair, horse | 355,920 | 338,379 |
| Hides, dry cattle | 6,299,250 | 5,573,099 |
| Hides, wet cattle | 8,889,383 | 4,406,050 |
| Horns | 28,217 | 34,101 |

## LIVESTOCK OF THE WAR ZONE.

In view of the absence of exports from this country, and indeed the world, to the belligerent nations, the question of how long they can feed themselves is interesting. What is in hand in the way of meats, little or much, is unknown. It is doubted if stories from war correspondents that "England will need no meat for six months," "Germany can take care of her food supply unaided for at least a year," and similar expressions seen in the press daily, are very reliable. Stocks of meats cannot be large in countries where refrigerated beef is not in favor. However these may be, the figures for livestock are more vital. Washington has been going over its available data, and now has issued the following estimates:

| Country. | Cattle. | Swine. | Sheep. |
|---|---|---|---|
| Austria-Hungary | 17,788,000 | 14,540,000 | 13,477,000 |
| Germany | 20,132,000 | 21,924,000 | 5,803,000 |
| Belgium | 1,831,000 | 1,349,000 | ....... |
| France | 14,706,000 | 6,904,000 | 16,468,000 |
| Russia | 36,306,000 | 13,521,000 | 48,176,000 |
| Servia | 858,000 | 864,000 | 3,809,000 |
| Great Britain | 11,869,000 | 3,334,000 | 27,824,000 |
| **Recapitulation.** | | | |
| Austria-Hungary and Germany | 37,920,000 | 36,464,000 | 19,270,000 |
| Triple Entente and Allies | 65,766,000 | 25,972,000 | 96,277,000 |

These figures do not take in the products of the various colonial possessions. The value of these colonial products will depend upon the supremacy of the sea.

## FRESH MEAT AND OFFAL IMPORTS.

Imports of fresh beef into the port of New York for the past week amounted to 3,650 quarters, compared to 11,281 quarters last week and 23,870 quarters two weeks ago.

Imports of canned meats included 5,590 cases via Europe.

## FOOD PRICES AND THE WAR.

The continuance of the war scare in shipping circles makes export trade impossible. With demand coming, if not already in hand, for foodstuffs of every kind, the movement of any is stopped completely. The situation is unprecedented and unexpected, but logical. Its effect on home markets for food is complicated by the prevailing and little understood and never remembered livestock shortage. Prices have sharply advanced in meats and meat products as well as grains and other foods, and the market is "variable to vague" in all lines. That it is not all due to the war is clear to those familiar with the figures of livestock receipts at centers during the past few weeks. The facts revealed in those figures, however, are not known to public or press, and with retail meats going up with other commodities, comes a demand for more investigations by Congress, District Attorneys, State and National. A Congressional resolution demands government control of foodstuffs. Various civic bodies demand immediate action to stop the increase in prices unless actual scarcity is proved. The war has thrown confusion into a worse confounded condition and, inflamed by wild stories of worse to come, the public is being worked up to an almost riotous indignation. At this juncture the words of men who know and understand conditions as they are and can forecast the near day when the present universal panicky feeling will settle to a realization of the facts, is a distinct help. A statement by J. Ogden Armour says:

"The fluctuations of the past few days have come from extraordinary conditions that speak for themselves. These conditions have been the scarcity of livestock, which has been growing steadily more acute from month to month, plus the utterly unexpected disturbances in Europe. But the sky is clearing. We are little by little, and day by day, getting back to normal. We will get there faster if we avoid hysterics.

"During the last two weeks Armour & Company have killed fewer hogs than during any similar period since we have been in business. Our Chicago plant has a killing capacity of more than 60,000 hogs a week; last week it killed only 5,024. Kansas City has about the same capacity, and killed only 2,012. Our East St. Louis, Fort Worth and St. Joseph plants killed respectively 504, 783 and 595 hogs.

"The nine Armour plants killed only 14,738 hogs last week, against 70,338 the week before the war. They killed only 17,512 cattle last week, as against 21,836 the week before the war, and only 30,334 sheep last week, as against 46,395 the week before the war."

Morris & Company issued the following:

"The receipts at Chicago, Kansas City, Omaha, St. Louis, St. Joseph and Sioux City so far this year have shown a decrease of 528,000 cattle and 1,339,000 hogs, as compared with the same period a year ago.

"Figures gathered from Kansas City, Chicago, Omaha, St. Louis, St. Joseph, Fort Worth, Oklahoma City, Wichita and Denver show that there has been a decrease of 144,081 cattle, or 19.10 per cent.; of hogs, 268,924, or 19.70 per cent.; of sheep, 112,248, or 12.33 per cent., for the month of July, as compared with the receipts for July, 1913."

Reports like these and prices for hogs and lambs at Kansas City and Omaha higher than for several years and occasionally striking new high marks, should be convincing as to immediate causes of the meat advance. Certainly the meat produced is not going out of the country with no ships sailing, so advances cannot be laid all to the war demand. It comes back to the old story, the

old warning, if we eat more than we maketo of beef or bread the price will rise. That the shortage should be suddenly exposed coincident with the war's outbreak makes the issue less clear to the public; but that the facts go back to few cattle the figures amply prove. No immediate remedy is possible, for cattle cannot be grown to order. The long-threatened meat famine impending for years shows its fearful form briefly these first war days, but will fade as hoarded beeves come out under the high cash inducements, and the situation may be temporarily eased. Until fundamental facts change, until more cattle are produced and more hogs and sheep the Damocletian sword will continue poised over the heads of a people which has ignored warnings for a generation.

### CHINESE BEEF FOR RUSSIAN ARMY.

The trade in the Chinese city of Tsinanfu, capital of the Province of Shantung, is large and growing. There are thirty million inhabitants of the province, which has an area about a third that of California. The city of Tsinanfu has a population of 300,000, though a decade ago it had but 80,000, and Consul J. H. Arnold says in Daily Consular and Trade Reports that another ten years will see its people doubled in number again.

Upward of 200,000 cowhides are exported annually from Shantung, the trade centering at Tsinanfu, and shipments being fairly equal to Tsingtau, to Pukow, and over the canal for transshipment abroad.

About 2,000 tons of Shantung tallow were exported during 1913 from Tsingtau. A great part of this was prepared at Tsinanfu, and a considerable quantity was also shipped from Tsinanfu via Pukow.

The Russian Army in the East receives a large portion of its supply of beef from Shantung. Dressed beef and cattle on the hoof are shipped from Shantung via Tsingtau to Vladivostok. Owing to the presence of a considerable population of Mohammedans in Shantung and the Provinces west, large quantities of beef are raised and consumed here. Chinese, other than Mohammedans, eat no beef, considering the cow a farm animal; neither do they breed milch cows, hence there are no dairy interests in China. There were exported from Shantung in 1913, 93,000 quarters of beef, considerable of which went to Vladivostok and Shanghai. There were exported through Tsinanfu, monthly during the last six months, 3,000 cattle on the hoof. They weigh 800 to 900 pounds, and sell for about $25 (gold) a head at Tsinanfu. Transportation to Tsingtau is at the rate of $20 gold per carload of 15 head. The quality of beef is good. It would be to the advantage of our army authorities in the Philippine islands to consider the possibility of Shantung beef for the army in the islands. The German authorities maintain in Tsingtau a municipal slaughterhouse under government inspection where cattle may be slaughtered at fees fixed by the authorities.

#### Egg and Poultry Business.

During recent years, since the completion of adequate transportation facilities for central Shantung, large quantities of eggs, fresh and in powdered form, have been shipped abroad. This trade has been made possible by the running of refrigerator ships to England, and I understand efforts are being made to run refrigerator ships across the Pacific to carry Shantung eggs and beef to America. The International Cold Storage Company of Great Britain, has been buying fresh eggs this past spring in Shantung for shipment to England at 360 eggs for $1 U. S. currency. Fifteen years ago one could buy 900 eggs for this sum. But 360 for $1 is considered the lowest price at which eggs can now be secured.

The Shantung eggs weigh 10 to 1 pound and seem to be rather dark in color. It is estimated that upward of a million eggs a day are shipped from Shantung during the season; that is, during the spring, early summer and fall. For shipping purposes they are packed in boxes, 500 to the box, with straw filling. They are shipped in carload lots, 580 boxes to the carload, and repacked at Pukow or Tsingtau for transportation abroad.

A factory at Tsingtau also buys eggs for separating the whites from the yolks for making albumen and dried yolks for shipment to Germany.

Considerable poultry is also shipped from Shantung for transportation to England under cold storage. The Shantung chicken is small and poorly fed; dressed, it weighs on the average 1½ pounds, and sells for 10 cents U. S. currency in the southern part of the Province. Goodly numbers of eggs or chickens can not be secured from any one producer, as there are no such things as poultry farms in China, each farmer or household raising a few chickens and eggs for market purposes, the aggregate making a huge sum total, as the number of farms and households is very large. Purchases of these products, as well as of other farm products, are generally made in the market towns on market days, when people from the surrounding country take their produce to the market and hold it there for general sale.

# ECONOMIC PRODUCTION OF BEEF IN THE SOUTH

## Should Be Produced There as Profitably as in the West

**By Dr. A. M. Soule, President Georgia State College of Agriculture.**

There is always a keen interest in the discovery of any ration which will enable the farmer to produce beef most cheaply. This is as it should be, and evidences tending to lead to the discovery of essential facts relating to this problem are worthy of our most careful consideration. Every man, institution or organization which can throw light on a fundamental proposition of this character should be encouraged to the utmost extent, and broad and liberal minded individuals should not hesitate to utilize as completely as possible the results obtained by investigators in every section of the country which will add to our store of reliable information along this particular line. While there always will be some differences of opinion as to what constitutes the one best ration for live-stock, enough work has been done to enable certain conclusions to be drawn with a fair degree of safety.

In this connection, the Texas Experiment Station has conducted certain feeding experiments with steers of a most valuable character, and a consideration of some of the results obtained by them cannot but be helpful and beneficial to all who are interested in problems related to the proper maintenance and finishing of beef animals.

As is well known, the principal ration fed to beef cattle in the South in the past has been cotton seed meal and hulls. In the West, corn and alfalfa hay have been relied on for this purpose. In the tests under discussion it was found that the steers fed cotton seed meal and hulls ate 5.7 pounds of cotton seed meal and 22.4 pounds of hulls per head per day.

The gain was at the rate of 2.21 pounds per head per day. At the prices ruling for food stuffs at that time, the cost of a pound of gain on this ration was four cents. The steers receiving corn and cob meal and alfalfa hay ate 11 pounds of corn and cob meal and 16.9 pounds of alfalfa hay per head per day. The gain was at the rate of 2.53 pounds per head per day and the cost of a gain was 4.1 cents.

From this it appears that the cost of fattening steers in the two sections mentioned is not essentially different where the favorite ration of each locality is used. Some may conclude that there was discrimination in the cost charged up to one ration or the other. In order that this point may be cleared up attention is directed to the fact that the cotton seed meal was priced at $20 per ton, the hulls at $4 per ton, the corn at 40 cents a bushel, and the alfalfa hay at $5 per ton. All of these food products are considerably higher now, though the experiment in question was not made so long ago.

As a matter of fact, raising the cost of the cotton seed meal to $30 a ton, the hulls to $8 a ton, the corn to 60 cents a bushel, and the alfalfa hay to $10 a ton would result more pronouncedly in favor of the cotton-seed meal and hulls ration than the corn and alfalfa. As a matter of fact, the Southern farmer would find it necessary to pay 85 cents to $1 a bushel for corn and $20 to $30 a ton for alfalfa hay. Their use would then become prohibitive to him, unless a sufficient area is devoted to the production of corn and alfalfa to lessen the price materially over that prevailing for the crops at the present time.

As a matter of fact, the cotton seed meal and hulls ration with the addition of silage has been demonstrated to be the cheapest and most efficient ration which the Southern farmer can use, and apparently it will continue so for a long time to come.

#### Western Beef Raiser Has No Advantage.

These facts have been cited to show that the Western farmer does not enjoy any advantage as regards the cost of producing beef over the Southern farmer, also that the ration available for use in the South is as effective as that available in other sections. There seems to have been much difference of opinion along this line and a good deal of misunderstanding.

The figures given in this article are taken

(Continued on page 41.)

# NO EVIDENCE OF A MEAT TRUST IN AUSTRALIA

## Prices and Conditions in the Trade There at This Time

**(Special Correspondence of The National Provisioner.)**

Brisbane, Queensland, July 18, 1914.

The Royal Commission, consisting of a judge of one of the State courts, has commenced to take evidence on the question whether trusts are operating in Australia to the detriment of the meat consumers, or local companies. So far the taking of evidence has been confined to Melbourne, the place where the National Parliament sits, and there it was able to secure the testimony of a number of persons who loom largely in the meat trade of Australia as representatives of meat companies or buying agencies.

The evidence did not substantiate any suggestion of a trust in the meat world. It was admitted that American firms whose names had been associated with the word "trust" were operating in the markets, but it was not suggested that there was any restraint of trade. The high prices of stock were put down to the increased demand for meat, the increased number of buyers operating, the short supplies in some markets through the stock being sent direct to the plants, and in the case of the Southern States, to lack of Queensland cattle now wanted in their home State for local consumption and export trade.

The main thing from a political point of view is that this evidence is coming out before the Federal elections in September next, both houses having been dissolved.

Figures issued showing the export of beef and mutton from the whole of the Commonwealth for the first four months of this year are at hand. To the United Kingdom the Commonwealth sent 48,500,000 pounds of beef; to the United States the quantity sent was over 13,500,000 pounds. The value of the former was £672,000 and of the latter £188,400. Queensland sent the largest quantity of beef—nearly 25,000,000 pounds to the United Kingdom and over 6,250,000 pounds to the United States. The quantity of mutton exported was 29,500,000 pounds to the United Kingdom and nearly 2,000,000 pounds to the United States, the greater part being sent by New South Wales. The quantity of lamb was 12,750,000 pounds to the United Kingdom and 264,000 pounds to the United States, most of it from Victoria.

The Australian Meat Company's works on the Brisbane river, generally accepted as being Swift's, commenced killing on June 1, and has been putting through about 150 head of cattle per day. The works will not be completed for several months, and by that time the number of stock killed will have been increased to about 400 head of cattle and 2,000 sheep per day. The works and their equipment are of the most modern type.

All the packing plants in Queensland, killing mostly cattle, are now in operation. In the northern and central parts of the State the works are paying 22s. 6d. to 23s. per 100 pounds for beef landed at the plant. Of course, this price includes all the by-products. In the South the prices are 25s. 6d. to 26s. per 100 pounds. It is in the South that the principal works, including that of the Swift's, are situated.

A feature of the export trade from Australia during May and June has been the small shipments to the United Kingdom. In May the total of sheep and lambs was only about 25,000 carcasses, which is the lowest for some time. In June the quantity was about 40,000 carcasses, which was also comparatively low. New Zealand in May sent 320,000 carcasses of sheep and 640,000 carcasses of lamb. The high prices in Australia have affected the export trade and kept down exports, but the season is good and the quantity of fat sheep will soon give exporters an opportunity to operate again.

It is stated that it is not expected to make larger shipments to the Pacific ports until the North American winter sets in. One authority states that no doubt if Queensland beef could be sold in San Francisco at 7 cents per pound it would meet with ready sale, but considering the high price of stock on this side, and the freight, that is at present out of the question. Latest mail advices state that California grown beef can be placed on the market at 9 cents. A margin of at least 2 cents per pound in favor of the imported frozen article is required to assure its sale.

Shipments to the East coast of the United States have been bigger. The June, July and August boats will all take stuff. Satisfactory reports have been received here of the shipment by the Oberhausen, which landed the beef in New York in good condition. This meat is said to have realized 14 cents per pound.

The Ross River works in the northern part of this State, and the property of the Queensland Meat Export Company, recently killed 725 head of cattle in one day. This is a record for Australia. About 7,000 bullocks are being killed weekly at four meat works on the northern railway. The works are unable to treat sheep, although there are some thousands fat and ready for slaughtering.

An important announcement this week is that arrangements have been made for the erection of a large plant in the Northern territory, probably at Darwin. When the labor government was in power it was proposed to erect government works, but the proposal hung fire. When a Liberal government got control steps were taken to give private enterprise a chance. Vestey Bros., the largest shareholders in the Union Cold Storage Company, which holds large tracts of country in the Northern Territory, negotiated with the Federal government, and an agreement has now been signed. This provides that at least £100,000 must be spent on the works, but it is expected that the expenditure will run into double that amount. Sir William Vestey came to the Commonwealth to conduct the negotiations. It is provided that the major portion of the shares of the company must be held by British shareholders. The company must also agree to kill the cattle of persons not shareholders and at reasonable rates, and to assist in the shipment of their cattle.

This plant will make a big difference in the development of the Northern Territory, hitherto a "white elephant." As a lot of cattle from this portion of Australia at present find their way to the Southern and more populous States, it is probable that the new works, by diverting the supplies, will still further emphasize the shortage of stock in the Commonwealth.

It is likely that Germany will be competing for Australian meat. It is stated that the restriction on German steamers in regard to carrying meat and grain, under the subsidy paid by the German Government, has been wiped out. The steamers are not equipped with refrigeration machinery, but some new steamers to be built by the N. D. L. line will be so fitted. This may be accepted as heralding the time when Germany will more freely admit Australian and Argentine meat.

Some question was recently raised with regard to the meat inspection in Australia. This month the staff of inspectors has been strengthened by eight new appointments. Mr. Cherry, the principal veterinary officer of the Federal government stationed in London, has been in America inquiring into inspection and other matters, and has been directed to come to Australia before returning to London, so as to raise the standard of inspection and the conduct of plants dealing with meat products.

It is reported here from San Francisco that the New Zealand Government, whose commissioner was recently in California, had spoken favorably of the idea of opening a chain of stores in Pacific Coast cities where frozen meat, butter and fruit from his country could be sold. It was said that a suggestion had been made that the Australian Government should start these stores, but the idea was not approved in Australia.

A feature of the meat trade in New Zealand is the number of meat works being erected by combinations of farmers. Comment is made of the fact that while New Zealand farmers erect these works for themselves, the stock owners in Australia allow the business to get into other hands. New works are projected at Waikato, at Taihape and between Marton and Fielding. There are already two freezing works in the Gisborne district, and a third is proposed. The new works at Pukeuri are in full swing, slaughtering between 12,000 and 13,000 sheep a week. The Ashburton works have already killed more sheep than was the case in the same time last season. All these propositions are sheep concerns. New Zealand does not supply overmuch beef.

[EDITOR'S NOTE.—This is the fifteenth in a series of letters from The National Provisioner's special correspondent in Australia, which country is the latest to be considered as a possible source of meat supplies for the United States. Since the indications have strengthened that Argentina would be unable to meet all demands of Europe and this country, Australia has been turned to as a possible solution of the problem. The National Provisioner's representative there will endeavor to keep the trade posted.]

### TEN-DOLLAR STEERS.

The ten-dollar steer arrived last week after a long absence from our markets. Along with him came a beef boycott and a great shedding of ink by the city papers. Politicians got busy in various ways. Some of them were engaged in charging the present administration with failure to reduce the high cost of living. Others were explaining that beef would have been a heap higher but for the benevolence of the new tariff. And still others were denouncing the wicked slaughterers who pay such prices for cattle and charge such prices for beef.

(Concluded on page 35.)

# PRACTICAL POINTS FOR THE TRADE

[EDITOR'S NOTE.—Nothing but actual, bona fide inquiries are answered on this page of "Practical Points for the Trade." The National Provisioner uses no "made-up" queries, with answers taken out of old, out-of-date books. The effort is made to take up and investigate each question as it comes in, and to answer it as thoroughly as time and space will permit, with a view to the special need of that particular inquirer. It must be remembered that the answering of these questions takes time, and that the space is necessarily limited, and inquirers must not grow impatient if the publication of answers is delayed somewhat. It should also be remembered that packinghouse practice is constantly changing and improving, and that experts seldom agree, so that there is always room for honest difference of opinion. Readers are invited to criticise what appears here, as well as to ask questions.]

### TREATMENT OF HOG BLADDERS.

A hog slaughterer in the West asks this question:

Editor The National Provisioner:

How should hog bladders be handled and prepared for the market, and what is their commercial use and value?

Hog bladders handled on a large scale in a modern plant are taken from the killing floor fresh and blown to their capacity with air by means of an air compressor connected with a line of pipe from which rigid tubes extend downward to each operator's table or bench. The necks are left on the bladders amply long enough to tie. On one piece of string are tied some two dozen or so of bladders, which are hung in a drying room which has steam pipes covering the floor.

The operation of drying is one of the most critical in the manufacture of bladders. They must be dried so as not to crack in subsequent preparation and so that at the same time decomposition is avoided. The time in drying varies several hours, according to condition and size of bladders, the weather as affecting circulation and humidity of air, etc.

When the bladders are dried to the satisfaction of the operator they are passed to trimming room, where the unnecessary length of neck is cut off and whatever surplus fat may adhere to balance of the neck, assorted into sizes and put in a steeping pickle and thoroughly washed therein. Next they are turned inside out and transferred to another steeping pickle and again thoroughly washed. From this pickle they are returned and pass through several stages of pickling, until they are as white as the purest lard.

This pickling and bleaching process is another secret of the trade, and only by much experiment has this very necessary condition been accomplished successfully.

For some purposes these bladders are not bleached, but merely thoroughly cleansed and dried and packed in bundles of 50 bladders. These are used as cheese containers and are shipped to Holland principally. The bleached bladders are sent to England and are used as lard containers. Some are used for tobacco and snuff, some by drug merchants for various material, some for putty and so on. The demand generally is in excess of the supply.

Packed in barrels these bladders run 2,000, 4,000, 6,000 and 8,000 per barrel, the largest bladders being the most expensive and the scarcest. As a rule the bladders are shipped, after the air is excluded and they have been manipulated as hereinbefore mentioned, packed in salt, much the same as casing, in not as fine salt, however, as bladders are sold per piece and not by weight. The "dry" bladders, of course, are packed in light, "dry" barrels and so shipped. The rapidity these expert operators display in handling bladders in every stage is surprising and probably due to the fact they work altogether piecework.

The older the hogs the larger the bladders and usually the tougher they are. Considering the enormous quantities manipulated not many are rejected and surprisingly few leak in expanding, showing expert knife work from the killing department on.

Beef and other bladders are used in the sausage departments of the various houses, very few finding their way to manipulators.

### THE CLASSIFICATION OF OFFAL.

A butcher branching out in the packing field writes as follows:

Editor The National Provisioner:

What do you mean by "offal" of various kinds in a slaughterhouse? What is included in this term?

Beef offal consists of livers, plucks, hearts, ox tails, tongues, brains, cheek meat, head meat, ox lips, sweetbreads, liver and tongue, weasand meat, heart caps, tongue trimmings, suprarenal glands, bull fries, leanbed pickings, tender tips, melts and gall.

Calf offal consists of heads, feet, plucks, tongues, brains, sweetbreads, cheek meat and rennets.

Sheep offal consists of plucks, livers, hearts, tongues, fries, brains, sweetbreads, cheek meat, head meat, thyroid glands, giblets and feet. Beef, sheep and hog casings do not come under the offal classification, nor do bones, horns and hoofs.

Hog offal consists of plucks, livers, hearts, melts, heads, stomachs and stomach linings, tongues, cheek and head meat, ears, snouts, kidneys, chitterlings, giblet meat, sweetbreads, brains, weasand meat, leaf lard, jowl meat, feet, neck bones and tails. No lean meat of any kind fit for sausage should be tanked for grease. All offal should be thoroughly cleaned, then chilled or frozen, as the case may be.

### OLEOMARGARINE MAKERS INDICTED.

Indictments against seven individuals and three companies in Providence, R. I., charging them with defrauding the United States of $1,200,000 in taxes on alleged artificially colored oleomargarine, were returned by the Federal Grand Jury recently.

The indictments, ten in number, are against the Vermont Manufacturing Company, the New England Manufacturing Company, the Narragansett Dairy Company. Frank W. Tillinghast, Leonard L. Barber and Sam A. Fenner, of the Vermont Manufacturing Company; William J. Higgins and Jeremiah Hall, of the New England Manufacturing Company, and James S. and Clarence H. Orr, of the Narragansett Dairy Company.

The plant of the Capital City Dairy Company of Columbus, Ohio, was seized recently by government inspectors as part of what the daily press calls a raid on several concerns in different parts of the country where it is suspected oleomargarine has been made and sold without paying the tax.

There are plenty of men out of employment, but a good packinghouse man need never be idle if he makes use of the "Wanted" department of The National Provisioner.

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Executive Committee: John J. Felin (John J. Felin & Co., Inc.), Philadelphia, Pa., chairman; Ralph W. E. Decker (Jacob E. Decker & Sons), Mason City, Iowa; Howard R. Smith (Jones & Lamb Co.), Baltimore, Md.; W. H. Miller (Miller & Hart, Inc.), Chicago, Ill.; John Theurer (Theurer-Norton Provision Co.), Cleveland, Ohio; Myron McMillan (J. T. McMillan Co.), St. Paul, Minn.; R. Mannheimer (Evansville Packing Co.), Evansville, Ind.; Charles J. Walsh, Pittsburgh, Pa.; Fred R. Burrows (G. H. Hammond Co.), Chicago, Ill.

## A BAD BEEF SITUATION

A glance at the official figures shows that beef supplies at eight principal markets in this country for the first half of the present year were over 400,000 head less than for a like period last year. And the shortage last year was bad enough. The comparison with the nearest normal year, 1911, shows a shortage of alarming proportions.

No wonder the newspapers are beginning to revive the beef price agitation. With a million less beef cattle to slaughter for the year as compared to the last normal year it is enough to make anybody nervous, either packer or consumer. And with a hog shortage on a comparative scale, and sheep men going out of business through fear of free wool, the domestic meat supply situation is anything but a rosy one.

Even those who make a living out of agitating the public on meat questions are forced to admit the facts. They cannot dodge them. And the prospect for an immediate increase in the domestic beef supply is not at all encouraging.

The chief facts bearing on this situation are briefly summarized by James E. Poole, the livestock market expert, when he says that the reserve supply of fat cattle is now the smallest in the history of the trade; that feeding cost will restrain beef-making, even if cattle bring a cent a pound more than present record prices; that the supply of cattle available for fall and early winter marketing has been depleted by drouth to a greater extent than is generally known; and that even the Western grass beef crop will be of diminished volume because of inferior character.

Market statistics and market prices during recent weeks substantiate every one of these statements. Beef steers reached the ten-cent record mark at Chicago last week, and 11 cents is predicted for the near future. If it does not pay to finish beef at these prices, then a shortage is inevitable. There are those who believe that there is plenty of profit in marketing cattle at present prices, but it seems as though the producer needed a lot of argument to convince him of that fact.

Relief from foreign sources has not proved adequate. That fact is evidenced by the resumption of attacks against American packers for alleged domination of foreign supply sources. How ridiculous such charges are the trade knows, if the public does not. American markets are now open to the world's beef, but it is not coming in in sufficient volume to make even a dent in the scarcity.

Imports of South American beef for the first half of 1914 aggregated less than 400,000 quarters. This would not be equal to a pound of beef for each consumer in the country for the entire six months. How little such a meager supply could affect the scarcity may be easily seen. Australian imports have been so small as to be negligible in augmenting the per capita supply. Canada is the same. The trouble is that the world supply is short and the world eats beef, as well as the United States. Meat price agitation among consumers is as bad in Australia, in the heart of a beef-producing country, as it is in the United States.

## FOOD NOT CONTRABAND

England's notice to all neutral nations of what commodities will be considered contraband followed, as was to be expected, the decisions of the London Conference of 1909. Producers of and dealers in provisions have jumped to the conclusion that food stuffs of all kinds, being classed as "Conditionally Contraband," would be extra hazardous shipments if consigned to points in the war area. And they fear this, whether or not the food stuff is shipped in American bottoms, could these be obtained. Arguing thus, it has been held that even with meats and provisions in excess of our needs and American registered ships to transport them and with foreign exchange again normal to insure payment, merchants would not dare send their goods abroad for fear of capture by an enemy, and that such shipments would move only when prices abroad advanced to a point high enough adequately to reward the risk.

A more careful reading of the findings agreed on by the London Conference of 1909 reveals the fact that food stuffs are conditionally contraband only when consigned actually to a department of a government at war with the flag of the warship making the search, or for the armed forces of one of the governments with which said flag is at war. In other words, food stuffs in an American ship consigned to private parties in Berlin would not be contraband of war and so liable to seizure by English or French ships. The intention of the convention at London was to prevent needless suffering of the people in countries at war through lack of food, while still making it difficult to get food for the armies of such nations.

These are the rules of England during this war, as now announced, and Washington expects the other combatants to speak in similar terms. Whether exigencies may arise making modification of these liberal and humane terms necessary only the event can prove.

## THE SHIPPING SITUATION

The American Exporter thus summarizes the European war's effect on the world's commerce:

> Temporary disorganization of shipping, finance and insurance, is only to be expected, but that is a matter of days. The increased demand and opportunity for American goods will be matters of months and years.
>
> The American flag will be restored to the high seas as a result of the withdrawal of Germany's.
>
> British ships will continue to run irrespective of war, relying on the enormous British navy for protection.
>
> Italy has declared her neutrality and all Italian lines will continue to run to the Mediterranean.
>
> Norway, Sweden, Holland, Belgium, Denmark and Spain remain neutral and their shipping, aggregating 50 per cent. more than all of Germany's will be at the world's disposal.
>
> Latin American services will be maintained without interruption. By a fortunate coincidence the Panama Canal opens August 15, giving us a short route to the Far East.
>
> Cable and mail routes all remain open, but a copy of every letter sent abroad should be forwarded by a different boat as a precautionary method.

# TRADE GLEANINGS

The Haleyville Oil & Fertilizer Company, Haleyville, Ala., will build a cottonseed oil mill.

The Garlock Packing Company, St. Louis, Mo., was damaged by fire to the extent of $5,000.

Morris & Company's plant at Los Angeles, Cal., was damaged by fire to the extent of $45,000.

The Young Cattle & Packing Company, of Bangor, Mich., are contemplating enlarging their plant.

Murray Cannon, of Okaman, Ala., contemplates establishing a cottonseed oil mill and fertilizer plant.

The Fort Bend County Oil Co., Richmond, Texas, have increased their capital stock from $50,000 to $80,000.

The provision establishment of Edward A. Carpenter, of Reading, Mass., was destroyed by fire with a loss of $25,000.

C. Wagner, F. Wagner and F. J. Pfaff have incorporated the Wagner Market Company, Elizabeth, N. J., with a capital stock of $30,000.

The Alexandria Fertilizer & Chemical Company, of Alexandria, Va., will rebuild the sulphuric acid plant which was destroyed by fire recently.

A permit has been issued to the Houston Packing Company, of Houston, Tex., to erect a fertilizer plant. It is estimated this plant will cost $12.000.

John T. Fletcher, Fred E. Fletcher and J. A. Benton have incorporated the Georgia Packing Company, Columbus, Ga., with a capital stock of $25,000.

An expenditure of $23,000 has been asked of the Municipal Council by the treasurer of Buenos Aires for the enlargement of the slaughter yards at Liniers.

The National Market Company, Chicago, Illinois, has been incorporated with a capital stock of $50,000 by J. H. Stubbs, P. W. Miller and T. F. Sparklan, all of Chicago.

A notice of dissolution was filed with the Secretary of State by the Continental Cottonseed Oil Company of Texas, a New Jersey corporation with offices in Jersey City.

The packinghouse on the Bellevue ranch of the Kern County Land Company, Bakersfield, Cal., was completely destroyed by fire. The loss was between $50,000 and $60,000.

The New Jersey Fertilizer & Chemical Company, Jersey City, N. J., has been incorporated by D. J. Mahoney, B. Fenster and S. McLanahan, with a capital stock of $100,000.

The lard refinery and fertilizer buildings of the Eckert Meat Packing Company, Henderson, Ky., were completely destroyed by fire. The loss will reach $10,000, with partial insurance.

A large crowd attended the opening of the new municipal abattoir in Toronto. Several speeches were delivered and the visitors were given the opportunity of watching the first killing operations.

The St. Paul Association of Commerce of Minnesota appointed a special committee, with Paul Doty, general manager of the St. Paul Gas Light Company, as chairman, to begin a campaign for a new packing plant for South St. Paul.

### THE BEEF-MAKER'S RETURN.

If the signs of the times are read aright the kind of cow which can produce a calf worth feeding for beef is coming to be a decidedly popular barnyard matron among our farmers. For some years we have been told that we were in the throes of an agricultural evolution, and we are beginning to wonder just how long it really takes for that operation. The range has been "passing" so long that surely we must be nearing about the right place to declare it passed and have done with it.

It is high time to consider ourselves really in the new age of beef production and to govern ourselves accordingly. Perhaps that is what the most advanced are doing. One noted authority in a speech at the Illinois cattle feeders' meeting indicated that we should dry our tears over the passing of free grass, so that we might then see our ways clear to outstrip the hey-dey of the range.

This is what John Clay said: "There are going to be more cattle than in the range season. The readjustment is already starting in Kansas and Nebraska, where farmers are realizing that cattle raising is the best way there of making a living."

John G. Imboden also spoke at the cattle feeders' meeting. Mr. Imboden has fed cattle long enough to know what he is talking about. For the man who is so busy watching the straws to see which way the wind blows that he has no time left to gather bedding for his fattening cattle he had this bit of comforting advice: "There is no man

(Continued on page 43.)

### PROPOSALS.

PROPOSALS FOR FLOUR, OATS, DRIED FRUIT, etc.—Department of the Interior, Office of Indian Affairs, Washington, D. C., July 20, 1914. Sealed proposals, plainly marked on the outside of the envelope: "Proposal for flour, oats, dried fruit, etc.," as the case may be, and addressed to the "Commissioner of Indian Affairs, Sixteenth and Canal Streets, Chicago, Ill.," will be received until 2 o'clock p. m. of Tuesday, August 25, 1914, and then opened, for furnishing the Indian Service with canned goods, corn meal, cracked wheat, dried fruit, feed, flour, hominy, oats, rolled oats, etc., during the fiscal year ending June 30, 1915. Bids must be made out on Government blanks. Schedules giving all necessary information for bidders will be furnished upon application to the Indian Office, Washington, D. C., the U. S. Indian Warehouses at New York City, Chicago, Ill., St. Louis, Mo., Omaha, Neb., and San Francisco, Cal. The department reserves the right to reject any and all bids or any part of any bid.—Cato Sells, Commissioner.

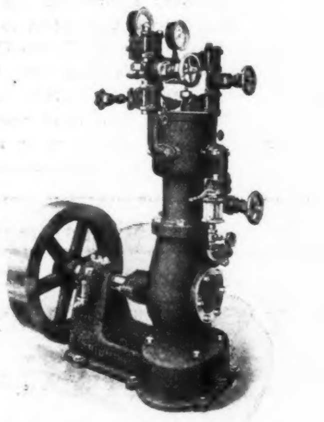
# FOR PURCHASING DEPARTMENTS

### CAR-ICING EQUIPMENT.

A new catalog of its ice handling equipment has been issued by the Gifford-Wood Company, Hudson, N. Y., calling attention again to the 100 years the concern has been specializing on these designs. The machinery for car-icing is particularly well illustrated and reveals what an important part of the food producing industry ice and the icing of cars is. Various conveyors, hoists and lowering machines for natural and manufactured ice are illustrated and described, with stress on the electric gig elevator and lowering machine, for block ice, barrels or boxes. The catalog is a mine of information, and should be in great demand. Summer ice tools are also shown and prices quoted. The company makes and specially designs coal-handling outfits, parts of which are illustrated in this latest booklet.

### THE TRIUMPH MINIATURE.

A "miniature" compressor is what the Triumph Ice Machine Company, Cincinnati, Ohio, call their smallest machines of less than two and a half tons refrigerating effect. It is not merely a smaller model of their regular large capacity machines, but a special design, a real creation for an express purpose—to give those who need a small unit only, a Triumph which exactly fills the bill. They say it is "a refrigerating machine with the trouble left out," and the sturdy but simple design shown below makes this appear no idle boast.



TRIUMPH MINIATURE COMPRESSOR.

It is a vertical, single-acting machine, comprising the fewest possible working parts but liberally proportioned in all its parts and having large wearing surfaces to reduce wear to the lowest degree. A feature stress laid on as a selling argument is the piston of semi-steel, trunk construction, having three packing rings at the top and two at the bottom, which not only keep the piston at its proper place in the cylinder but prevent leakage of gas into the crank case and of oil into the suction side. Oil in the expansion side reduces efficiency. An enclosed type refrigerating machine has always been considered susceptible to the charge of leaking oil. The "Triumph Miniature" claims to have overcome that general fault absolutely by its piston form.

These machines have proved their value in meat markets, creameries and restaurants, and though not cheap they are built to run cheap, which the makers justly consider more important.

### AN IMPROVEMENT IN CATCH BASINS.

The last thing about a packing plant to be affected by the march of improvement is the catch basins, apparently. While the packer has been anxious to bring his plant up to date in every other particular, he has apparently been satisfied that his old catch basin was good enough, and could not be improved on. There have been improvements in catching grease in packing plants, but they have not been along radical lines, but rather variations of existing methods.

A new cast iron catch basin system on a new plan has been put on the market abroad and 14,000 of them are in use in Germany. They are just now being introduced in this country, and wherever tried have worked a revolution in catch basin results.

Advantages claimed for this system, which is known as the "Kremer-Schilling Fat Separator," are stated as follows:

1. Easy accessibility to the apparatus, as well as to the inlet and outlet.
2. Minimum work and expense for maintenance owing to the fact that only the fat-layer on the surface has to be removed with no sediment.
3. Easy to install.
4. No bad odor, which emits through fermentation of the sediment; therefore, the apparatus may be emptied at any hour of the day, without interference with the work and without annoyance to anyone.
5. Moderate size of the apparatus and simplicity of construction; consequently, little expense for installation and best guarantee for good working.
6. Installation of a special siphon and aperture for cleaning is unnecessary, as both are connected with the apparatus in an ingenious way.
7. The fat-layer is of light color, not being polluted through fermentation of the sediment.

Water passed through this new invention is positively guaranteed not to carry away over five one-hundredths of one per cent. of fat, which is practically almost nothing.

Grease collected from this cast-iron basin, which has a sloping bottom, is said to be sweet and nearly odorless, being very low in free fatty acids, because the product it collects is not contaminated by the solids that ferment and breed free fatty acids, so that the grease is worth at least one cent a pound more than that collected from the old style basins.

Some of the largest packers in the United States have already contracted to equip their entire system with the new basins, and in doing this will destroy thousands of dollars worth of concrete and wooden catch basins.

Not only for handling waste water as it leaves a plant is this new basin said to be most desirable, but in other departments this apparatus will save product for edible purposes that at present goes into the general system and becomes inedible. From a sanitary standpoint alone it is claimed that this apparatus is indispensable, not to mention its ability to pay for itself in a short time through the increased amount of grease saved of improved quality.

Its simplicity is also one of its best recommendations. It is claimed that it will last a lifetime, and can be moved easily if the occasion demands, which was not the case with concrete basins. Economy of labor is a big factor, as this apparatus will collect all skimmings in one place instead of having large areas to continually skim, as is the case in most plants.

These basins are built in several sizes to accommodate different conditions, the size required being governed by the maximum flow of waste water per hour. The contracts of the company making these basins are broad and liberal, and a 30-day trial is afforded, in order to convince the most skeptical, and if the apparatus does not do all they claim for it the purchaser does not have to keep it.

The company already is said to be six weeks behind in its orders. Mr. Maurice Loeb, the engineer and a partner in the home company in Germany, is now in the United States, and the unusual amount of interest displayed by packers and others in this new proposition is keeping him busy. The United States Sanitary Affluents Company is the name of the American company, and their offices are at 35 Nassau street, New York City. The Sterne & Son Company, Postal Telegraph Building, Chicago, are their representatives, and John W. Hall, of that company, who is a recognized fat and grease expert, has been very active in introducing the apparatus to the trade throughout the country.

### MEAT TRADES CREDIT BUREAU.

"Wholesale Butchers' and Packers' Protective Association, Inc.," is a membership corporation organized and existing under the laws of the State of New York, organized to obtain and disseminate accurate and reliable information among the wholesale butchers, packers, slaughterers and provision merchants of the City of New York relating to retail butchers and provision men. It expects to act as does practically every other association for a particular trade; that is to say, as a central credit bureau, not, of course, for the purpose of circulating a "blacklist" or any publication of that nature, but rather to act as a miniature Dun's or Bradstreet's, obtaining its information from the trade itself and disseminating such information in the same field. Dun's or Bradstreet's, while valuable, are too large, and their scope is too great to permit them to give particular attention to any one field or class of merchants. This the Wholesale Butchers' and Packers' Protective Association, Inc., expects to do.

Practically every trade has such an organization, but before this organization wholesalers in this particular trade had none, though the need for one is as great as in any trade at least. Naturally, credit frauds, abuses of credit, false statements and fraudulent bankruptcies will be acted upon by the association or its counsel.

(Continued on Page 41.)

# ICE AND REFRIGERATION

### NEW CORPORATIONS.

Oklahoma City, Okla.—The Arctic Ice Company has been incorporated with a capital stock of $5,000 by L. L. Land, E. Moore and G. C. Moore.

### ICE NOTES.

Tarpon Springs, Fla.—An ice plant will be established by H. J. Smith.

Winter Park, Fla.—W. C. Temple will erect a cold storage plant on his orange grove.

Kissimmee, Fla.—It is reported that Kissimmee contemplates the erection of an ice plant.

Columbus, Ga.—A cold storage plant will be operated in connection with the packing plant of the Georgia Packing Company.

Harrodsburg, Ky.—The daily capacity of the ice plant of Harrodsburg Ice & Produce Company will be increased from 10 to 20 tons.

Earle, Ark.—The Planters' Gin & Ice Company have given the contract for the building and equipment of a gin and ice plant which will cost $20,000.

North Kansas City, Mo.—The Alpine Ice Company will build an ice plant, with a daily capacity of 50 tons ice, and with cold storage facilities for 5,000 tons. It is estimated the cost will be $85,000.

Homebush, Australia.—Wildridge & Sinclair have been given the contract for the construction of one of the largest refrigerating plants in Australia at the new public abattoirs at Homebush. The cost of this plant will be over $200,000.

### REFRIGERATION ON THE AQUITANIA.

The Cunard steamer Aquitania, which, as the largest British liner, has occupied an unusual amount of public attention since the beginning of June, has been furnished with refrigerating machinery and plant fully commensurate with the very special duty required in catering daily on the best possible scale for 4,000 to 5,000 persons.

Twelve large compartments have been insulated and fitted for storing beef, mutton, poultry, fish, dairy produce, vegetables and fruit, wines, beer, etc., and for holding required supplies of ice. The temperature of any of these rooms can be regulated to best suit the goods stored. There are, in addition, nearly twenty cold cupboards, refrigerators, wine and beer coolers, cold pantries, etc., in different parts of the ship, which serve as auxiliaries to the main cold chambers. A large central water cooler, having its own system of distributing pipes, will supply iced water as required for drinking at numerous points throughout the ship, and in the pantries.

The refrigerating machinery is located in a specially constructed room near the bottom of the ship, on the top of a tank between two of the boiler rooms. The principal machine consists of a horizontal compound duplex $CO_2$ refrigerating machine. There are two double-acting compressors, which are driven from the tail rods respectively of a high and a low steam pressure cylinder. The crankshaft is in two portions, joined in the center with a coupling, and is supported by four bearings. Two flywheels are provided, one being on the outer end of each shaft.

A complete system of cross-over steam pipes with necessary valves has been provided, so that the engine can work compound, or, by uncoupling the crankshaft, as two separate engines, each steam cylinder driving its own compressor independently.

The two gas condensers are placed in the base tank of the machine. One serves for each compressor. The compressors can be worked together or separately, and each of them is capable of performing the full duty required for the ship.

The compressors have features of special design and utility. Each has an outer steel casing having flanged feet by which it is firmly bolted down to the base tank, and is fitted with an inner liner, which is readily removable, and which forms the working bore. A steel bead is bolted at each end, and in these are fitted hard steel suction and delivery valves and cages. The front bead carries the stuffing box, and wrought steel breeches pieces connect the beads together. All covers are bolted on. The pistons are metallic packed, and are perfectly gas-tight, and as reliable as ordinary steam pistons.

The compressor glands also are packed with metallic packing, a simple drop-feed oil cup lubricator being used. Wrought steel traps are introduced, and prevent any oil passing into the condenser. The condenser coils are of solid drawn tube withdrawable from the end of the base tank. Cross connections are provided, so that either compressor can deliver into both condensers and draw from both evaporators.

Steam is supplied to the engine at the reduced pressure of about 120 lb. per square inch, but the steam cylinders are of sufficient strength to work at the full boiler pressure if necessary. The steam glands are packed with United States metallic packing. Water for the $CO_2$ condensers is supplied by a horizontal duplex pump placed in the refrigerating engine room, and the ship's fire main can be used as an auxiliary supply. Two independent evaporators for the $CO_2$, of vertical type, have been fixed in an insulated chamber which is partitioned off from the refrigerating engine room.

Three horizontal duplex brine circulating pumps are provided, and can work interchangeably, as required. The chambers are cooled direct by brine piping fixed round the sides, ends and overhead. The piping is of 1½-inch bore lap-welded wrought iron tube, galvanized on the outside. The brine is circulated in entirely closed circuits, and there are no open tanks. A small tank is provided for using the calcium chloride brine while charging. All piping where passing through water-tight bulkheads is fitted with stuffing boxes which make water-tight joints while allowing the pipe slight freedom to move.

The cold chambers have been insulated by the builders of the vessel, granulated cork being used as the insulating medium. The net cubic capacity of the chambers inside the insulation is over 18,000 cubic feet, and there

are, in addition, the numerous auxiliary refrigerators spoken of. The whole refrigerating installation is on the most approved, up-to-date lines, with a refrigerating capacity of 30 tons of ice per twenty-four hours.—Ice and Cold Storage.

### THE DISTILLING SYSTEM.

By Peter Neff, C. E., in Ice.

Probably no one feature of an ice-making plant gives as much concern as that which has to do with the water for ice-making, for while, under certain conditions, the trade will take almost any kind of ice, it is the desire of all that the ice be of good quality continuously, and the plant that does produce good ice all the time will certainly have an advantage.

In the manufacture of ice, there are two main divisions, those making it from distilled water, and the plants using natural, or, as it is termed, "raw water." For the purpose of this article, the first will be treated. The problems involved come under two general scientific heads, viz., chemistry and physics. By far the larger part belongs to physics. Due principally to the solvent property of pure water, some very knotty chemical problems present themselves at times.

Some of the troubles are traceable to design and construction of the apparatus used and can be laid at the door of the builder; others are dependent upon operation and come directly under the control of those in charge. Where there is this divided responsibility, it is often difficult to place the blame where it properly belongs, and frequently both are equally guilty.

#### Steam May Carry Gases.

While the steam coming from the boilers may be considered pure, as far as the bacterial content is concerned, it may be carrying various gases and air, which may be injurious, or at least very objectionable, when the water is finally frozen. Some of these gases are contained in the water supplied to the boilers, while others are the product of distillation usually due to organic matters which the water contains. The higher the steam pressure, the higher the temperature in the boiler and the greater the distillate. The blowing down of the boiler at frequent intervals tends to free it from this organic matter. Often this trouble can be materially overcome by reducing the boiler pressure, and, as usually more steam for the production of the distilled water is needed than

is necessary for the operation of the machinery, this reduction in pressure involves no loss in plant efficiency.

These gases and air pass with the steam through its cycle of operation, and are more or less absorbed by the water when the steam is condensed, the amount of absorption depending largely upon the temperature of the condenser. Where some of the steam escapes from the condensers, a large part of the gases will pass off to the atmosphere. Where they are present, the use of condensers without vents should be discouraged. This, more than anything else, has caused the failure of those condensers, in certain locations, which have for their object the elimination of the reboiler. It must be remembered that individual plants differ widely with respect to effects of foul gases.

**Function of Reboiler.**

The function of the reboiler, of course, is to drive the gases and air out of the distilled water. A reboiler that is shallow and offers a relatively large surface will be most effective in permitting the escape of these gases. After the distilled water leaves the reboiler, it still contains some of these gases, to remove which it is customary to pass the water through filters, sometimes called "deodorizers," packed with charcoal, in order to occlude gases. The gases remaining in the water are finally concentrated in the core of the ice block, to the discomfort of all.

The steam from the boilers, on entering the cylinders of the engines, has mixed with it a certain amount of oil for lubricating purposes, and the removal of this oil is a matter of much concern. Various types of separators are in use and, to a greater or less extent, eliminate the oil. When the steam and the oil are condensed it will be found that a portion of the latter will come to the surface, while a part has formed an emulsion with the water, producing a milky white liquid, which will not clear, and separation will only take place when it is frozen. This causes the greatest trouble, and therefore those separators which in some way remove the emulsion, in addition to the oil itself, are to be preferred. Skimming will not remedy the trouble. There is a field here for research work that would be a boon to the producer.

**The Flat Cooler.**

The flat cooler, which refers to that part of the apparatus where the distilled water coming from the reboiler is cooled, will eliminate a large part of the oil that has been carried with the water in suspension, and perhaps also removes some of that carried as an emulsion. The distilled water in its travel thus far has, perhaps, also picked up some iron particles, and as the oil adheres to the sides of the pipe of the flat cooler, these iron particles are held also. All operators know that these flat coolers must be blown out at frequent intervals by means of live steam, if the ice is to be kept clean. When blown out, the residue will sometimes be black and sometimes red, depending on the character of the impurities.

Some of the oil, having passed the flat cooler, next finds itself in the filter. Distilled water carries a very small quantity of solids, the two disturbing factors being the gases and the oil, the latter sometimes mixed with a little solid matter. The impurities in the water, the elimination of which is desired, are such that they tend to rise in water, so that entering at the bottom of the filter (a custom, the reason for which I could never understand), they will tend to rise toward the top, the flow assisting them to tear loose from that which would entangle them, until finally they reach the top of the filter, where, with the current, they may pass unimpeded to the storage tank. When the filtering is from the top to the bottom this tendency does not exist.

**Packing Filters.**

The packing of the filters, their height in proportion to diameter, and the proper surface to be employed, are all matters of importance. If the filtering material, usually consisting largely of charcoal, is not held tightly in place, it will practically be floating and do but little good. It sometimes happens that the water will find an easy way down the side between the wall of the filter and the packing, resulting in poor filtration. It should be the object of every operator to deliver water to the filters in as perfect a state as possible, and allow the charcoal to perform its true function, viz., the sweetening of the water by occluding the gases, for if oil is to be filtered out, the charcoal quickly clogs and fails to accomplish its object.

Storage tanks should be covered to prevent dust blowing in, because the water in the storage tank goes to the cans with whatever impurities it may contain. The freezing process tends to eliminate these and in a measure is successful, some of the gases escaping at the top of the water, and some of the particles of iron which have become coated with oil floating to the top, but the greater part of the impurities concentrate in the core, and the clearer the ice the more objectionable they are.

The practice of filtering water between the storage tank and the cans through paper, cloths or sponges is intended to assist in the correction of troubles that should have been overcome earlier in the process. The time will come when a better grade of material will be used, especially for steam condensers and reboilers, to prevent the distilled water from picking up iron. Frequently the iron is in the form of a solution which no filter will remove, but which will become apparent when the process of freezing takes place. Then, there are cases where the ice is mostly clean and good, but now and then a single cake will have a deposit in it, or a whole batch will go bad. The former is frequently caused by failure to drain the water which has gotten into the can from the dip tank where the ice is loosened. A leaky can, especially where the leak is very small, will produce some of the most curious results in the appearance of the block.

**Cause of Bad Ice.**

There are two causes usually responsible for a large amount of bad ice: First, boiler priming, causing a certain amount of the very worst kind of raw water to be introduced into the distilled water. If there are sulphates present in the boiler feed water, the ice will be white on the outside and clear inside, and as the trouble is being eliminated the ice will increase in clearness from the center toward the outside, until finally there will be left merely a clouded effect, which at last breaks up into feathery patches on the surface. Where the stream carries considerable entrained moisture at all times, this appearance may be noted continually in the ice. Secondly, there are leaks whereby some of the cooling water finds its way into the distilled, and where this occurs there is likely to be a preponderance of discoloration. Leaky submerged steam condensers, especially where the temperature of the condenser varies, are a fruitful source of this trouble. Certain types of double-pipe flat coolers are also liable to it. Then there is just common filth, which may get into the cans from dirty and wet covers, and here is where bacteria, in most cases, find their way into the ice. To see some plants one would suppose that the management never heard that "Cleanliness is next to Godliness." It is this type of operator who is going to bring down on the industry the mailed fist of State and Federal inspection.

The drainage from steam pipes, usually removed by traps in certain localities, is unfit to put into the distilled water, as it has been so long in contact with the iron of the pipes that it has absorbed impurities. This is, however, an exceptional case. The steam used for the reboilers is sometimes polluted with the drainage from the steam pipes which adds to the trouble.

There are many other things that might be touched on which occur under certain peculiar conditions of location, character of water, and management, but we are dealing here with the problems in their broad sense, and each plant must be studied individually.

**Air in Ice.**

Anyone reading this far will wonder why the most common trouble, viz., air in the ice, has not been touched upon; according to custom, we have reserved the most important subject for the last. All know that air in the water will make white ice. If frozen quickly the cake may be white all through; if slowly the outside may be clear, but the core will be very white. While certain sulphates will make white ice, the difference is readily distinguished. In the ordinary can plant it is practically impossible to have the water in the can entirely free from air, but it should be the object of every operator to keep it at a minimum all the time.

Remembering the old expression that "Nature abhors a vacuum," and the fact that water in falling will suck in air from an opening across which it passes, you have the basis on which to study the construction of the plant. The reboiler is the place where, by hard boiling, the air may be practically driven out of the water, and is the only place where this can be accomplished, as plants are ordinarily constructed. It therefore becomes a most important feature of all distilling systems. The water, after leaving the reboiler, must not have an apportunity for absorbing air. Here is where the construction plays a most important part, and we will take it up in detail.

(To be continued.)

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# PROVISIONS AND LARD

## WEEKLY REVIEW

**All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.**

**Markets Nervous—Fluctuations Wide—War Conditions Disturbing—Hog Movement Decreasing—Packing Small.**

Conditions during the past week have resulted in very irregular changes in the market, and wide variations. The changes in pork values have been decidedly broad. Periods of liquidation, and heavy selling pressure, have been followed by distinct recoveries in values, with the conditions governing the cash demand and the export trade having a very important influence on future quotations, and on cash values.

The wide variations have extended to the hog market, and there have been very pronounced advances in values, not only in hogs but in cattle and sheep, resulting in marked gains in retail prices, and a range of values which has attracted wide attention to the question of livestock supplies and product values of all kinds.

The movement of livestock at the leading points the past week showed a distinct falling off, which was reflected in the marked decline in packing for the week. This movement was very decided in hogs, but the decrease in cattle was correspondingly great, and the decrease in sheep was also very important. Naturally, with a total movement of cattle at the six leading points for the week of only 88,000 compared with 148,000 last year, and 137,000 hogs compared with 338,000, and 151,000 sheep compared with 233,000, there was good and sufficient reason for a material advance in values. The comparative figures of the cattle movement at Chicago, Kansas City, Omaha, St. Louis, St. Joseph and Sioux City, follow:

| | Last week. | Prev. week. | Last year. |
|---|---|---|---|
| Cattle | 88,000 | 113,000 | 148,000 |
| Hogs | 137,000 | 253,000 | 338,000 |
| Sheep | 151,000 | 142,000 | 233,000 |
| Grand total | 376,000 | 518,000 | 719,000 |

The range of values last week at Chicago, compared with the preceding week and the corresponding week in previous years, follows:

| | Hogs. | Cattle. | Sheep. | Lambs. |
|---|---|---|---|---|
| Last week | $8.25 | $9.05 | $5.55 | $8.05 |
| Previous week | 8.85 | 9.15 | 5.25 | 7.85 |
| Cor. week 1913 | 8.50 | 8.25 | 4.50 | 7.00 |
| Cor. week 1912 | 8.00 | 8.60 | 4.10 | 7.15 |
| Cor. week 1911 | 7.45 | 6.75 | 3.50 | 6.40 |
| Cor. week 1910 | 8.05 | 6.55 | 4.15 | 6.50 |
| Cor. week 1909 | 7.75 | 6.65 | 4.70 | 7.35 |
| Cor. week 1908 | 6.60 | 6.00 | 4.10 | 6.10 |
| Cor. week 1907 | 5.95 | 6.20 | 5.50 | 7.40 |
| Average | $7.55 | $7.25 | $4.50 | $7.00 |

Partly the result of the agitation against high food values, and partly to a realization that the foreign demand would not necessarily be for important amounts at once, but might come later, values on hog products showed quite a decline on several days of the week. The market was extremely nervous, showing some recovery the middle of the week, partly due to the hog packing statistics, which were unexpectedly small. The total packing for the week was only 194,000 at Western centers against 355,000 the preceding week and 491,000 last year. Since March 1 the total has been 9,983,000, compared with 11,514,000 a year ago. Whether this important falling off for the week is the result of the sharp break in product values and hog prices, or the result of a holding back on the part of the country, is somewhat of a question.

Naturaly, with the conditions in the steamship and export trade, there has been a very pronounced falling off in the actual exports. Conditions are not improving, excepting in a local and limited way. There is some straightening out in individual cases, but the steamship service is so disrupted that the shipments are very small, and the question of the war risk and the question of payment for the product makes a very serious complication. While there are a good many reports that payment for produce is being assured by the French and English governments, and the war risks also covered, the fact remains that each individual case seems to be treated by itself. In some cases there is no difficulty in selling the exchange, or rather having the exchange taken by the American correspondent of the English bank in which credit or gold is deposited against the shipment, but conditions vary so much that any important export demand or movement is out of the question at present, and the general effort of all exporters seems to be to clear up old contracts in the best way possible before entering into new contracts. As a result of the conditions, and the prac-

tical closing of a good many ports, shipments of lard last week were only 2,943,000 pounds from all American ports, and the shipments of meats were only 4,712,000 pounds.

As soon as the foreign situation is straightened out, so that there will be a reasonably safe movement of product, and as soon as the financial conditions are cleared so that American bankers will be able to freely accept the documents offered against exports, an important demand for American supplies is naturally expected. This, it is believed, will apply more particularly to hog products than to other meats, owing to the lower prices for Australian and Argentine beef. A report was current Wednesday, however, that the French government had bought two million pounds of American canned beef from the Armour Company.

LARD.—The market is largely nominal. Sales are small, but holders are very steady owing to the small movement of hogs. City steam, 9½c. nom.; Middle West, $9.75@9.85 nom.; Western, $9.90@10; refined Continent, $10.75 nom.; South American, $11.50 nom.; Brazil, kegs, $12.50; compound lard, 8¼@8½c.

PORK.—The market has further advanced owing to small stocks on the spot, although Western prices show little change. Mess is quoted $24.75@25.25 nom.; clear, $22.50@25 nom.; family, $27@28.

BEEF.—The market is excited and very strong. Prices are nominal with small transactions at quotations. Demand is reported at the advance said to be for foreign account. Quoted: Family, $29@30 nom.; mess, $23@24 nom.; packet, $25@26 nom.; extra India mess, $40@45 nom.

SEE PAGE 39 FOR LATER MARKETS.

## EXPORT OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, August 12, 1914:

BACON.—Alexandria, Egypt, 243 lbs.; Antwerp, Belgium, 25,000 lbs.; Bocas del Toro, 545 lbs.; Gibraltar, Spain, 32,038 lbs.; Glasgow, Scotland, 133,002 lbs.; Hamilton, Bermuda, 4,112 lbs.; Havana, Cuba, 37,687 lbs.; Hull, England, 130,612 lbs.; Kingston, W. I., 19,994 lbs.; Liverpool, England, 25,615 lbs.; London, England, 7,050 lbs.; Matanzas, W. I., 25,190 lbs.; Naples, Italy, 179,500 lbs.; Palermo, Sicily, 15,613 lbs.; Venice, Italy, 16,500 lbs.

HAM.—Antwerp, Belgium, 121,750 lbs.; Cape Hayti, W. I., 2,284 lbs.; Colon, Panama, 1,062 lbs.; Cristobal, Panama, 8,517 lbs.; Demerara, British Guiana, 5,103 lbs.; Dominica, W. I., 757 lbs.; Gibraltar, Spain, 22,664 lbs.; Glasgow, Scotland, 177,498 lbs.; Guadeloupe, W. I., 2,958 lbs.; Guayaquil, Ecuador, 778 lbs.; Hamilton, Bermuda, 13,166 lbs.; Havana, Cuba, 19,389 lbs.; Hull, England, 201,110 lbs.; Kingston, W. I., 1,859 lbs.; Liverpool, England, 66,437 lbs.; London, England, 230,894 lbs.; Matanzas, Cuba, 8,918 lbs.; Paramaribo, Dutch Guiana, 5,870 lbs.; St. Johns, N. F., 1,093 lbs.; St. Thomas, W. I., 1,804 lbs.

LARD.—Aberdeen, Scotland, 55,867 lbs.; Antwerp, Belgium, 125,525 lbs.; Barbados, W. I., 2,000 lbs.; Bocas del Toro, 2,000 lbs.; Bremen, Germany, 2,200 lbs.; Bristol, England, 142,800 lbs.; Buenaventura, Colombia, 1,600 lbs.; Cape Hayti, W. I., 39,699 lbs.; Cape Town, Cape Colony, 28,841 lbs.; Cardiff, Wales, 1,738 lbs.; Cartagena, Colombia, 32,232 lbs.; Colon, Panama, 1,988 lbs.; Cristobal, Panama, 6,985 lbs.; Delagoa Bay, E. Africa, 10,000 lbs.; Demerara, British Guiana, 9,700 lbs.; Dominica, W. I., 5,608 lbs.; Gibraltar, Spain, 33,086 lbs.; Glasgow, Scotland, 165,835 lbs.; Guadeloupe, W. I., 6,300 lbs.; Guayaquil, Ecuador, 800 lbs.; Hamburg, Germany, 43,850 lbs.; Hamilton, Bermuda, 5,948 lbs.; Havana, Cuba, 170,831 lbs.; Hull, England, 288,970 lbs.; Iquique, Chile, 12,883 lbs.; Kingston, W. I., 2,820 lbs.; La Union, Salvador, 30,932 lbs.; Leith, Scotland, 17,447 lbs.; Liverpool, England, 121,297 lbs.; London, England, 232,144 lbs.; Malta, Island of, 250 lbs.; Manchester, England, 120,473 lbs.; Marseilles, France, 10,394 lbs.; Matanzas, W. I., 23,451 lbs.; Naples, Italy, 2,750 lbs.; Newcastle, England, 2,800 lbs.; Palermo, Sicily, 5,250 lbs.; Paramaribo, Dutch Guiana, 1,433 lbs.; Port Antonio, W. I., 1,500 lbs.; Port Limon, C. R., 3,437 lbs.; Pto. Madeyor, ———, 1,200 lbs.; Ravenna, Italy, 10,750 lbs.; Rotterdam, Holland, 146,985 lbs.; St. Johns, N. F., 5,589 lbs.; St. Thomas, W. I., 4,600 lbs.; Santa Marta, Colombia, 17,600 lbs.; Singapore, Strait Settlements, 33,333 lbs.; Stettin, Germany, 38,889 lbs.; Syracuse, Sicily, 2,625 lbs.; Trieste, Austria, 1,375 lbs.; Tumaco, Colombia, 2,250 lbs.; Valparaiso, Chile, 2,250 lbs.

PORK.—Barbados, W. I., 30 bbls.; Bocas del Toro, 7 bbls.; Cayenne, French Guiana, 8 bbls.; Demerara, British Guiana, 234 bbls., 40 tcs.; Dominica, W. I., 115 bbls.; Glasgow, Scotland, 50 bbls.; Guadeloupe, W. I., 54 bbls.; Hamburg, Germany, 50 bbls.; Hamilton, Bermuda, 15 bbls.; Havana, Cuba, 70 bxs.; Kingston, W. I., 97 bbls.; La Union, Salvador, 15 bbls.; London, England, 75 bbls.; Marseilles, France, 25 bbls.; Newcastle, England, 40 bbls.; Paramaribo, Dutch Guiana, 51 tcs.; Port Antonio, W. I., 10 bbls.; Port Limon, C. R., 10 bbls.; St. Johns, N. F., 310 bbls.; St. Thomas, W. I., 13 bbls.

SAUSAGE.—Antwerp, Belgium, 290 pa.; Gibraltar, Spain, 100 cs., 125 bxs.; Havana, Cuba, 20 bxs.; Havre, France, 13 pa.; London, England, 40 pa.; Marseilles, France, 52 bbls.

## EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, August 12, 1914:

BEEF.—Barbados, W. I., 121 bbls.; Bocas del Toro, 59 bbls.; Bremen, Germany, 35 bbls.; Cape Hayte, W. I., 9 bbls.; Cayenne, French Guiana, 125 bbls.; Colon, Panama, 10 bbls.; Demerara, British Guiana, 157 tcs., 40 bbls.; Dominica, W. I., 65 bbls.; Glasgow, Scotland, 50 tcs.; Guadeloupe, W. I., 34 bbls.; Hamburg, Germany, 50 bbls.; Hamilton, Bermuda, 26 bbls.; Hull, England, 4 bbls.; Kingston, W. I., 31 bbls.; Liverpool, England, 15 tcs.; Newcastle, England, 15 tcs.; Paramaribo, Dutch Guiana, 325 bags, 12 tcs.; Port Antonio, W. I., 6 bbls.; Port Limon, C. R., 25 bbls.; Rotterdam, Holland, 25 bbls.; St. Johns, N. F., 250 bbls.

FRESH MEAT.—Colon, Panama, 894 lbs.; Cristobal, Panama, 14,282 lbs.; Hamilton, Bermuda, 27,504 lbs.; London, England, 23,030 lbs.

OLEO OIL.—Alexandretta, Syria, 10 tcs.; Antwerp, Belgium, 25 tcs.; Bremen, Germany, 100 tcs.; Constantinople, Turkey, 25 bbls.; Glasgow, Scotland, 35 tcs.; Hamburg, Germany, 225 tcs.; London, Engand, 500 tcs.; Mersine, Turkey, 50 tcs.; Rotterdam, Holland, 8,840 tcs.; Salonica, Turkey, 8 tcs.

OLEOMARGARINE.—Barbados, W. I., 7,200 lbs.; Cape Hayte, W. I., 2,000 lbs.; Dominica, W. I., 6,150 lbs.; Guadeloupe, W. I., 1,410 lbs.; Hamilton, Bermuda, 3,080 lbs.; Kingston, W. I., 2,500 lbs.; Port Antonio, W. I., 4,000 lbs.; St. Thomas, W. I., 3,425 lbs.

TALLOW.—Antwerp, Belgium, 75 tcs.; Cartagena, Colombia, 5,673 lbs.; Havana, Cuba, 40,807 lbs.; La Union, Salvador, 3,575 lbs.; Paramaribo, Dutch Guiana, 1,199 lbs.

TONGUE.—Antwerp, Belgium, 115 pa.; Cristobal, Panama, 10 bbls.

CANNED MEAT.—Amsterdam, Holland, 50 pa.; Antwerp, Belgium, 25 pa.; Barbados, W. I., 70 pa.; Batavia, Java, 216 pa.; Bristol, England, 265 cs.; Cape Town, Cape Colony, 539 cs.; Cristobal, Panama, 125 cs.; Delagoa Bay, E. Africa, 101 cs.; Demerara, British Guiana, 81 pa.; Dominica, W. I., 52 pa.; Glsgow, Scotland, 520 pa.; Guayaquil, Ecuador, 26 cs.; Hamilton, Bermuda, 68 pa.; Havana, Cuba, 311 cs.; Havre, France, 60 pa.; Hull, England, 155 pa.; Liverpool, England, 374 pa.; London England, 42 pa.; Payta, Peru, 15 cs.; St. Johns, N. F., 2 pa.

## EXPORTS OF PROVISIONS

Exports of hog products for the week ending Aug. 8, 1914, with comparisons:

PORK, BBLS.

| To— | Week ending Aug. 8, 1914. | Week ending Aug. 9, 1913. | From Nov. 1, '13, to Aug. 8, 1914. |
|---|---|---|---|
| United Kingdom.. | 200 | 100 | 13,071 |
| Continent ....... | ....... | 15 | 6,343 |
| So. & Cen. Am.. | 292 | 1,040 | 8,406 |
| West Indies .... | 1,562 | 1,475 | 48,490 |
| Br. No. Am. Col.. | 145 | 394 | 18,027 |
| Other countries.. | ....... | ....... | 322 |
| Total ......... | 2,199 | 3,024 | 94,659 |

MEATS, LBS.

| | | | |
|---|---|---|---|
| United Kingdom.. | 4,096,000 | 5,268,925 | 221,142,370 |
| Continent ....... | 18,375 | 409,650 | 16,630,365 |
| So. & Cen. Am.. | 12,965 | 144,500 | 2,861,415 |
| West Indies .... | 140,000 | 123,675 | 6,534,000 |
| Br. No. Am. Col.. | 5,000 | ....... | 206,300 |
| Other countries.. | ....... | ....... | 20,500 |
| Total ......... | 4,272,340 | 5,946,750 | 247,398,950 |

LARD, LBS.

| | | | |
|---|---|---|---|
| United Kingdom.. | 1,762,300 | 3,786,372 | 173,982,855 |
| Continent ....... | 278,250 | 2,333,674 | 118,178,549 |
| So. & Cen. Am... | 260,970 | 638,210 | 13,849,676 |
| West Indies .... | 632,450 | 401,292 | 17,108,378 |
| Br. No. Am. Col.. | ....... | ....... | 449,375 |
| Other countries.. | 8,550 | 21,900 | 620,450 |
| Total ......... | 2,942,520 | 7,181,448 | 324,189,283 |

RECAPITULATION OF THE WEEK'S EXPORTS.

| From— | Pork, bbls. | Meats, lbs. | Lard, lbs. |
|---|---|---|---|
| New York ...... | 767 | 1,505,975 | 791,020 |
| Boston .......... | 45 | 365,400 | 256,250 |
| Philadelphia .... | 127 | 2,965 | ....... |
| Baltimore ........ | ....... | ....... | 75,250 |
| New Orleans ... | 1,260 | 129,000 | 978,000 |
| Galveston ....... | ....... | ....... | 4,000 |
| Montreal ....... | ....... | 1,413,000 | 638,000 |
| Quebec .......... | ....... | 856,000 | 200,000 |
| Total week ..... | 2,199 | 4,272,340 | 2,942,520 |
| Previous week .. | 914 | 4,180,550 | 5,044,360 |
| Two weeks ago.. | 2,742 | 5,200,125 | 5,369,180 |
| Cor. week last y'r | 3,024 | 5,946,750 | 7,181,448 |

COMPARATIVE SUMMARY OF EXPORTS.

| | From Nov. 1, '13, to Aug. 8, '14. | Same time last year. | Decrease. |
|---|---|---|---|
| Pork, lbs. ...... | 18,931,800 | 19,253,600 | 321,800 |
| Meats, lbs. ..... | 247,398,950 | 280,350,719 | 32,951,769 |
| Lard, lbs. ...... | 324,189,283 | 453,430,405 | 129,241,122 |

## EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Thursday, August 6, 1914, as shown by Williams & Terhune's report, are as follows:

| Steamer and Destination. | Oil Cake. Bags. | Cottonseed Oil. Bbls. | Butter. Pkgs. | Bacon and Hams. Boxes. | Tallow. Pkgs. | Beef. Pkgs. | Pork. Bbls. | Lard. Tcs. | Lard. Pkgs. |
|---|---|---|---|---|---|---|---|---|---|
| Lusitania, Liverpool | .... | .... | .... | 446 | .... | 134 | .... | 225 | 1000 |
| Minnewaska, London | .... | .... | .... | 110 | .... | .... | .... | 65 | 3600 |
| St. Louis, Southampton | .... | .... | .... | 425 | .... | .... | .... | .... | .... |
| Oceanic, Southampton | .... | .... | .... | .... | .... | .... | .... | .... | 550 |
| Toronto, Hull | .... | .... | .... | 594 | .... | 50 | 30 | 160 | 1909 |
| Kansas City, Bristol | .... | .... | .... | .... | .... | 50 | .... | .... | .... |
| Etonian, Antwerp | 15450 | .... | .... | .... | .... | .... | .... | .... | .... |
| Zeeland, Antwerp | 1950 | .... | .... | 145 | .... | 50 | 5 | 109 | 360 |
| Sant' Anna, Marseilles | 550 | 25 | .... | .... | .... | .... | .... | .... | .... |
| Athinia, Mediterranean | .... | .... | .... | .... | .... | .... | .... | .... | 40 |
| Total | 17950 | 25 | .... | 1720 | .... | 284 | 35 | 559 | 7459 |

# TALLOW, STEARINE, GREASE and SOAP

## WEEKLY REVIEW

TALLOW.—A very steady undertone prevails in the market. The feeling in the trade seems to be more mixed. Opinions have not been altered materially as regards the foreign situation. Tallow buyers continue reserved, but holders are not pressing offerings. A scattered business has been put through during the week, prices having been maintained. The further rise in the cattle market has not been ignored.

High grade tallows seem to be in fair demand. Soap interests have also been buying. These concerns are inconvenienced by the absence of importations of foreign oils. This in itself would suggest a very bullish situation, but for the present it is offset by the inability to ship stuff from American shores. Subsequently there may be a marked betterment in the export demand as foreign oils and greases show pronounced strength.

Prime City tallow was quoted toward the close of the week at 5⅞c. nominal. City special were quoted at 6¼c., with last sales at that figure.

OLEO STEARINE.—Prices have advanced moderately, mainly in reflection of buying by compound lard merchants. There interests have had a very fair domestic trade, and believe that in the near future will ship considerable stuff abroad. Oleo stearine was quoted at nine cents and higher toward the close of the week.

GREASES.—Prices are steadily held, but trading is quiet in all grades. Quotations are nominal, as follows: Yellow, 5⅜@6c. nom.; bone, 5½@6c. nom.; house, 5½@5¾c. nom.

SOYA BEAN OIL.—The market is firm on small spot supplies. Spot is quoted at 7@7¼c.

PALM OIL.—The market has continued to advance. Stocks are very light, and with offerings from first hands cut off sellers have easily controlled the situation. Prime red spot, 11@12c.; to arrive, —; Lagos, spot, 11@12c.; to arrive, —; palm kernel, 12½@13c.; shipment, —.

NEATSFOOT OIL.—The market is nominal, with small sales reported. For 20 cold test, 96@97c.: 30 do., 88c.; 40 do., water white, 80@82c., prime, 67c.; low grade, off yellow, 63c.

COCOANUT OIL.—Stocks here are very small, with practically nothing available to arrive, and little or no offering for shipment. Reports are current that demand abroad is absorbing all offerings. Quoted: Cochin, 15@16c.; arrival, ———; Ceylon, 13@14c.; shipment, ———.

CORN OIL.—Prices are firmly held, but trade is quiet. Prices quoted at $6.25@6.40 in car lots.

OLEO OIL.—The market is very quiet. Prices are nominal in absence of foreign advices. Extras are quoted at New York, 11@11¼c.; No. 2, 8@8½c.

### WESTERN FERTILIZER MARKET.

(Special Letter to The National Provisioner from The Davidson Commission Co.)

Chicago, August 12.—The markets continue very strong on all animal ammoniates, packers generally report that they are closely sold up on their manufacture and are not offering for future delivery, except at fully 5c. per unit monthly carrying charges and only sparingly on this basis, several of the larger packers being entirely out of the market, claiming that they sold up to their present production, and the prospect for the future is so uncertain as regards receipts of hogs and cattle that they do not care to speculate by selling for the later deliveries on the present basis.

The fact that all foreign ammoniates are shut out of the market owing to the war, is also a material reason for decided strength on ammoniates of American production and many are predicting record prices for the home produced fertilizer materials before the close of the season.

Blood is quotable at $3.15@3.20 per unit prompt, and high-grade ground tankage at $2.95 and 10c., with small offerings at 5c. per unit monthly advance for futures.

The lower grade ammoniates are all very strong with prices unchanged to a shade higher than last week. Some scattering lots of outside packers' crushed tankage and renderers' tankage are being offered, but at considerably higher prices than manufacturers are willing to pay just yet.

### CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Aug. 13.—Latest quotations on chemicals and soapmakers' supplies are as follows: 74 or 76 per cent. caustic soda, $1.50@1.65, basis 60 per cent.; 60 per cent. caustic soda, $1.60 per 100 lbs.; 98 per cent. powdered caustic soda in bbls., 2¼@2½c. per lb.; 58 per cent. soda ash, 80c. per 100 lbs., basis 48 per cent.; 48 per cent. carbonate of soda, 95c. per 100 lbs.; talc, 1¼@1¾c. per lb.; silex, $15@20 per ton of 2,000 lbs.; marble flour, $8 per ton of 2,000 lbs.; silicate of soda, 90c. per 100 lbs.; chloride of lime in casks, 1½c., and in bbls, 2c. per lb.; carbonate of potash, 10c. per lb.; electrolytic caustic potash, 20@22c. per lb.; prime palm oil in casks, 10@12c. per lb.; clarified palm oil in bbls., 13c. per lb.; genuine Lagos palm oil, 12c. per lb.; palm kernel oil, 12½@13c. per lb.; green olive oil, $1 per gal.; yellow olive oil, $1.50 per gal.; green olive oil foots, 11@12c. per lb.; Ceylon cocoanut oil, 13@14c. per lb.; Cochin cocoanut oil, 15@16c. per lb.; cottonseed oil, $6.60@6.80 per lb.; soya bean oil, 7¼@7½c. per lb.; prime city tallow, 5⅞c. per lb.; corn oil, $6.25@6.35 per lb.; house grease, 5¾@6c. per lb.; brown grease, 5½c. per lb.; oleo stearine, 8½@9c. per lb.; yellow packer's grease, 5¾c. per lb.

### GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, August 13.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 15¾c.; 10@12 lbs. ave., 15½@15⅝c.; 12@14 lbs. ave., 15⅜@15½c.; 14@16 lbs. ave., 15@15¼c.; 18@20 lbs. ave., 15½@15¾c. Sweet pickled, 8@10 lbs. ave., 16½c.; 10@12 lbs. ave., 16⅛@16¼c.; 12@14 lbs. ave., 16@16⅛c.; 14@16 lbs. ave., 15¾@15⅞c.; 18@20 lbs. ave., 16@16½c.

Skinned Hams—Green, 14@16 lbs. ave., 16@16¼c.; 16@18 lbs. ave., 16@16¼c.; 18@20 lbs. ave., 16@16¼c.; 22@24 lbs. ave., 15½@15⅝c. Sweet pickled, 14@16 lbs. ave., 16½@16¾c.; 16@18 lbs. ave., 16½@16¾c.; 18@20 lbs. ave., 16½@16¾c.; 22@24 lbs. ave., 15¾@15⅞c.

New York Shoulders—Green, 10@12 lbs. ave., 11¾@12c. Sweet pickled, 10@12 lbs. ave., 12¼c.

Picnic Hams—Green, 5@6 lbs. ave., 12@12¼c.; 6@8 lbs. ave., 11¾@12c.; 8@10 lbs. ave., 11¾@12c.; 10@12 lbs. ave., 11¾@11⅞c. Sweet pickled, 5@6 lbs. ave., 12⅜@12½c.; 6@8 lbs. ave., 12⅛@12¼c.; 8@10 lbs. ave., 11⅞@12c.; 10@12 lbs. ave., 11⅞@12c.

Clear Bellies—Green, 6@8 lbs. ave., 17½@18c.; 8@10 lbs. ave., 16¾@17c.; 10@12 lbs. ave., 16@16¼c.; 12@14 lbs. ave., 15½@15⅝c. Sweet pickled, 6@8 lbs. ave., 17@17½c.; 8@10 lbs. ave., 16½@16¾c.; 10@12 lbs. ave., 15¾@15⅞c.; 12@14 lbs. ave., 15⅛@15⅜c.

### LIVESTOCK AND BEEF EXPORTS.

Exports of livestock and dressed beef from United States and Canadian ports for the week ending August 8, 1914, are reported by Williams & Terhune as follows:

| Port. | Cattle. | Sheep. | Beef. |
|---|---|---|---|
| From New York | — | — | — |
| From Boston | — | — | — |
| From Philadelphia | — | — | — |
| From Baltimore | — | — | — |
| From Montreal | — | — | — |
| Total | — | — | — |
| Total last week | — | — | — |

### CHANCES FOR FOREIGN TRADE.

The following inquiries have been received by the Bureau of Foreign and Domestic Commerce from consular agents abroad. Additional information may be secured by inquiring of the Bureau, referring to each query by its number:

No. 13502. Meat Grinders.—The manager of a foreign business firm informs an American consulate that he desires catalogues and price lists of meat grinders. He believes that he can sell American meat grinders and is anxious to receive necessary information.

No. 13513. Cottonseed Oil.—A report from an American consul states that a local firm has written to his office that it would like to be agents for selling American cottonseed oil in up-country districts of India, and would be glad to hear terms which might be offered for agencies. Correspondence may be in English.

No. 13516. Glue.—A report from an American consular officer in a European city states that a local importer would like to import glues from the United States if prices are such that he can compete with local factories. As the cheapest grades are most generally used he would like quotations on that kind. It is believed that in order to do any business the price, c. i. f. city of destination, must not be over $131 per ton of 2,204 pounds. Correspondence may be in English.

### PORK CUTS IN NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, August 13.—The wholesale prices of green and sweet pickled pork cuts in New York City are as follows:

Pork loins, 21@22c.; green hams, 8@10 lbs. ave., 17¼c.; 10@12 lbs. ave., 17c.; do., 12@14 lbs. ave., 16½c.; do., 18@20 lbs. ave., 15½@16c.; green clear bellies, 6@10 lbs. ave., 18c.; do., 10@12 lbs. ave., 17c.; green rib bellies, 8@10 lbs. ave., 16c.; do., 10@12 lbs. ave., 15½c.; do., 12@14 lbs. ave., 15c.; S. P. clear bellies, 6@8 lbs. ave., 17½@18c.; do., 8@10 lbs. ave., 17c.; do., 10@12 lbs. ave., 16½c.; do., 12@14 lbs. ave., 16c.; S. P. rib bellies, 10@12 lbs. ave, 15½c.; do., 12@14 lbs. ave., 15c.

Western prices are as follows: Pork loins, 8@10 lbs. ave., 21@22c.; do., 10@12 lbs. ave., 21c.; do., 12@14 lbs. ave., 20c.; do., 14@16 lbs. ave., 18c.; boneless butts, 18c.; Boston butts, 17½c.; lean trimmings, 14c.; regular trimmings, 11c.; skinned shoulders, 13½c.; spareribs, 11½c.; neck ribs, 4c.; kidneys, 5c.; ears, 3c.; feet, 4c.; livers, 3½c.; frozen loins, 16@18c.

Tierced goods—S. P. ribs (half sheets), $28; S. P. pig tongues, 13½c.; S. P. pig tails, $23.

### OCEAN FREIGHTS.

[Owing to war conditions there are no standard rates.]

| | Liverpool. Per ton. | Glasgow. Per ton. | Hamburg. Per 100 lbs. |
|---|---|---|---|
| Beef, per tierce | — | — | — |
| Oil cake | — | — | — |
| Bacon | — | — | — |
| Lard, tierces | — | — | — |
| Cheese | — | — | — |
| Canned meats | — | — | — |
| Butter | — | — | — |
| Tallow | — | — | — |
| Pork, per barrel | — | — | — |



## SLAUGHTER REPORTS

Sepcial reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending August 8, 1914:

CATTLE.

| | |
|---|---|
| Chicago | 17,269 |
| Kansas City | 13,748 |
| Omaha | 4,637 |
| St. Joseph | 2,104 |
| Cudahy | 452 |
| Sioux City | 1,341 |
| New York and Jersey City | 53,901 |
| Fort Worth | 6,829 |
| Philadelphia | 2,604 |
| Pittsburgh | 1,181 |
| Denver | 1,529 |
| Oklahoma City | 1,753 |
| Cincinnati | 2,710 |

HOGS.

| | |
|---|---|
| Chicago | 42,284 |
| Kansas City | 11,126 |
| Omaha | 5,468 |
| St. Joseph | 6,500 |
| Cudahy | 3,185 |
| Sioux City | 4,930 |
| Ottumwa | 4,350 |
| Cedar Rapids | 4,615 |
| New York and Jersey City | 53,901 |
| Fort Worth | 1,468 |
| Philadelphia | 4,995 |
| Pittsburgh | 6,699 |
| Denver | 1.383 |
| Oklahoma City | 1,213 |
| Cincinnati | 8,351 |

SHEEP.

| | |
|---|---|
| Chicago | 39,072 |
| Kansas City | 16,016 |
| Omaha | 38,580 |
| St. Joseph | 8,339 |
| Cudahy | 326 |
| Sioux City | 3.602 |
| New York and Jersey City | 22,883 |
| Fort Worth | 1,945 |
| Philadelphia | 13.709 |
| Pittsburgh | 2,650 |
| Denver | 1.734 |
| Oklahoma City | 302 |

### ATLANTA COTTONSEED PRODUCTS.

(Special Wire to The National Provisioner.)

Atlanta, Ga., August 13.—August crude cottonseed oil is quoted 40c. bid and almost nothing offering. Meal is $23.75 f. o. b. mills. Hulls neglected.

### FOREIGN COMMERCIAL EXCHANGE.

New York, August 14.—Foreign commercial exchange rates were demoralized by the closing of exchanges and the war situation, as the following shows:

| | |
|---|---|
| London— | |
| Bankers' 60 days | No quotations. |
| Demand sterling | 4.95 |
| Commercial, 60 days | No quotations. |
| Paris— | |
| Commercial, 90 days | No quotations. |

# COTTONSEED OIL

## WEEKLY REVIEW

**THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.**

**Contract Market Re-opens—Sharp Declines—Lard Fluctuates Violently—Bearish Crude Oil and Seed Rumors—Home Oil Demand Improves—Foreign Situation Mixed.**

No intense excitement attended the opening of the cottonseed oil market, which was suspended for one week due to the unsettled state of European political affairs. A material down-turn took place, however, after a brief display of steadiness. There was a break equivalent to two and three cents a gallon. The marked recovery in the lard market accounted for the calm opening of the oil list, despite some predictions that prices would be fifty points lower, but later renewed depression in lard caused liquidation by holders of oil contracts.

On the whole, the western provision market moved in a panicky way from day to day. The net result shows that there is extensive buying power in the market. Compound lard has been sympathetically affected, and manufacturers of this product have, for the first time in months, been able to secure cottonseed oil on an advantageous basis. Their absorption during the week has been active, and was mainly instrumental in turning quotations upward after the semi-demoralization of the first few days.

Much was heard of certain of the large refiners favoring lower values. These interests have been persistent sellers in the local contract market. Offerings, presumably from the same source, were frequently noted, although at the reduced prices there was a cessation of the selling pressure.

Many in the trade are awaiting tangible evidence of a halt in the activity of these interests, it being figured that when this does occur, the market will have struck bottom. Intimations are made that hedges might be quietly bought in; otherwise there will have to be heavy amounts of oil tendered on September contracts. In the meantime there have been vague reports of crude oil being sold cheaply at southeastern points, and of seed going at prices lower than recorded for years. The statement was obtained that in parts of Georgia seed changed hands at from $12 to $14 per ton, which represented a drop of over 100 per cent. as compared with the values of a year ago, but it was admitted that no general selling had taken place. Furthermore, the claim was made that transactions at these low figures might have represented private arrangements, and therefore could not be considered indicative of the intrinsic merit of seed values.

There are authorities who dwell on the clogged outlets for the by-products of seed. Much is heard of the restriction in or impossibility of export sales of meal, hulls and linters. The same argument applies to cottonseed oil, but it remains to be seen whether the closed ports will continue indefinitely so. Shippers of grain have a vast problem on their hands in securing vessel room, and then selling foreign exchange, not to mention the complications arising from the mode of payment for stuff. Presumably, as soon as the grain export situation is cleared, methods will be devised for an outflow of other articles that appeal to and are required by foreigners.

There are possibilities of a substantial export business in cotton oil later on. At this stage there can be little or no importation of oils to compete with cottonseed oil in this country. Thus, soap-makers who have been disinterested have taken quantities that cannot be ignored. Foreign oils are naturally hard to procure, and quotations on them vary greatly. With the rise of from two to four cents a pound in cocoanut, palm and cochin oil, and a much greater rise in olive oil, the stimulus to the consuming demand for cotton oil is very pronounced.

Cottonseed oil is about the only product that might be considered edible which did not advance at some time or other on the

European war. The heavy break which has been scored has not been unnoticed by speculators. Some of the more courageous operators took it upon themselves to buy conservative quantities, having in mind an improvement in the export business in provisions which should result in stability to lard, high feed-stuff prices, which should make hogs more expensive and the prospects of an ultimate betterment in the export situation which should make it possible for Europe to secure much that she urgently needs, cotton oil not excepted.

The price of cotton oil has been lower this week than for many months. As far as the supply is concerned, the cotton crop advices suggest a production of seed cotton of close to fourteen million bales. Much that transpires in the local oil market will depend upon the outpouring of crude oil and seed. Farmers have before them the chance of low-priced cotton, and there is talk of holding vast amounts of cotton in the seed. Very few in the trade believe, however, that there will be any general "valorization" scheme approved of, or at least financed, by the United States Government. It is generally conceded that cotton can be handled more advantageously after it has passed through a gin.

Closing prices, Saturday, August 8, 1914.—Market closed.

Closing prices, Monday, August 10, 1914.—Spot, $6.50@6.60; August, $6.50@6.51; September, $6.48@6.50; October, $6.45@6.48; November, $6.40@6.44; December, $6.42@6.44; January, $6.48@6.49; February, $6.46@6.52; March, $6.50@6.57. Futures closed at 18 decline to 1 advance. Sales were: August, 2,400, $6.85@6.51; September, 5,000, $6.70@6.50; October, 3,200, $6.65@6.46; December, 1,400, $6.49@6.42; January, 1,100, $6.53@6.48. Total sales, 13,100 bbls. Good off, $6@6.50; off, $6.10@6.50; reddish off, $5.90@6.50; winter, $6.50@8; summer, $6.60@8; prime crude, S. E., nom.; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Tuesday, August 11, 1914.—Spot, $6.20@6.40; August, $6.25@6.30; September, $6.25@6.28; October, $6.30@6.32; November, $6.26@6.30; December, $6.28@6.32; January, $6.31@6.35; February, $6.30@6.37; March, $6.38@6.48. Futures closed at 15 to 25 decline. Sales were: Sptember, 4,300, $6.40@6.28; October, 1,900, $6.40@6.32; November, 200, $6.35; December, 1,100, $6.38@6.35; January, 400, $6.40@6.34; March, 400, 6.53@6.50. Total sales, 8,300 bbls. Good off, $6@6.35; off, $5.80@6.25; reddish off, $5.50@6.15; winter, $6.40@8; summer, $6.50@8; prime crude, S. E., $5.06 nom.; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Wednesday, August 12, 1914.—Spot, $6.24@6.30; August, $6.25@6.27; September, $6.25@6.26; October, $6.23@6.26; November, $6.13@6.17; December, $6.14@6.17; January, $6.20@6.22; February, $6.22@6.30; March, $6.29@6.32. Futures closed at unchanged to 14 decline. Sales were: August, 1,700, $6.22@6.18; September, 3,600, $6.26@6.14; October, 2,500, $6.26@6.22; November, 1,000, $6.18@6.13; December, 3,100, $6.15@6.08; January, 1,000, $6.20@6.11; March, 400. Total sales, 13,300 bbls. Good off, $6@6.30; off, $5.80@6.25; reddish off, $5.65@6.25; winter, $6.40@8; summer, $6.40@8; prime crude, S. E., $5.06 nom.; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Thursday, August 13, 1914.—Spot, $6.30@6.50; August, $6.34@6.40; September, $6.35@6.37; October, $6.35@6.37; November, $6.22@6.24; December, $6.26@6.28; January, $6.28@6.30; February, $6.30@6.33; March, $6.33@6.37. Futures closed 4 to 12 advance. Sales were: August, 200, $6.27; September, 2,300, $6.37@6.30; October, 1,000, $6.37@6.27; November, 800, $6.25@6.23; December, 1,500, $6.28@6.20; January, 1,400, $6.30@6.22; February, 500, $6.31; March, 200, $6.35. Total sales, 7,900. Good off, $6.12@6.40; off, $6.05@6.40; reddish off, $5.95@6.35; winter, $6.40@8; summer, $6.40@8; prime crude, S. E., $5.06 nom.; prime crude, Valley, nom.; prime crude, Texas, nom.

SEE PAGE 39 FOR LATER MARKETS.

## COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week ending August 13, 1914, and for the period since September 1, 1913, were as follows:

| From New York— | Week ending Aug. 13, '14. Bbls. | Since Sept. 1, '13. Bbls. |
|---|---|---|
| Adelaide, Australia | — | 64 |
| Antilla, W. I. | — | 149 |
| Antwerp, Belgium | — | 646 |
| Bahia, Brazil | — | 170 |
| Bahia Blanca, A. R. | — | 811 |
| Barbados, W. I. | — | 6,575 |
| Barcelona, Spain | — | 50 |
| Belize, Honduras | 55 | 107 |
| Bergen, Norway | — | 210 |
| Bocas del Toro | — | 132 |
| Bordeaux, France | — | 160 |
| Bristol, England | — | 25 |
| Buenos Aires, A. R. | 546 | 17,728 |
| Callao, Peru | — | 6 |
| Cape Town, Africa | — | 3,092 |
| Cardenas, Cuba | — | 5 |
| Cartagena, Colombia | — | 8 |
| Ceara Brazil | — | 5 |
| Christiania, Norway | — | 465 |
| Christiansand, Norway | — | 105 |
| Colon, Panama | 42 | 3,588 |
| Constantinople, Turkey | — | 350 |
| Copenhagen, Denmark | — | 5,705 |
| Cristobal, Panama | — | 25 |
| Curacao, Leeward Islands | — | 12 |
| Demerara, British Guiana | 36 | 1,305 |
| Fremantle, Australia | — | 118 |
| Fiume, Austria | — | 100 |
| Genoa, Italy | — | 19,699 |
| Gibraltar, Spain | — | 25 |
| Glasgow, Scotland | 100 | 4,820 |
| Hamburg, Germany | — | 10,935 |
| Hamilton, W. I. | — | 100 |
| Havana, Cuba | 341 | 2,296 |
| Havre, France | — | 8,615 |
| Hull, England | — | 762 |
| Iquique, Chile | — | 616 |
| Kingston, W. I. | 222 | 5,244 |
| La Guaira, Venezuela | — | 15 |
| Las Palmas, A. R. | — | 40 |
| La Plata, A. R. | — | 1,155 |
| Liverpool, England | — | 21,433 |
| London, England | — | 16,813 |
| Macoris, S. D. | — | 104 |
| Manchester, England | — | 9,826 |
| Maracaibo, Venezuela | — | 2 |
| Marseilles, France | — | 6,659 |
| Matanzas, Cuba | — | 194 |
| Melbourne, Australia | — | 322 |
| Monte Cristi, S. D. | 40 | 667 |
| Montevideo, Uruguay | — | 9,739 |
| Naples, Italy | — | 2,871 |
| Nuevitas, Cuba | — | 165 |
| Para, Brazil | — | 866 |
| Pernambuco, Brazil | — | 269 |
| Piraeus, Greece | — | 3,332 |
| Ponce, P. R. | — | 35 |
| Port Antonio, W. I. | 127 | 569 |
| Port au Prince, W. I. | 4 | 107 |
| Port Barrios, C. A. | — | 39 |
| Port Limon, C. R. | 19 | 413 |
| Port Maria, W. I. | — | 17 |
| Porto Cortez, Honduras | — | 4 |
| Progreso, Mexico | — | 652 |
| Puerto Plata, S. D. | — | 23 |
| Punta Arenas, Chile | — | 2,422 |
| Rio Janeiro, Brazil | — | 5,223 |
| Rotterdam, Holland | — | 13,738 |
| St. Johns, N. F. | — | 80 |
| St. John, W. I. | — | 50 |
| Sanchez, S. D. | — | 1,005 |
| San Domingo, S. D. | — | 202 |
| San Juan, P. R. | 1 | 1,889 |
| Santiago, Cuba | 191 | 1,387 |
| Santa Marta, Colombia | — | 35 |
| Santos, Brazil | — | 3,293 |
| Singapore, Straits Settlements | — | 2 |
| Southampton, England | — | 200 |
| Sydney, Australia | — | 735 |
| Trieste, Austria | — | 18,878 |
| Trinidad, W. I. | 6 | 641 |
| Turks Island, W. I. | — | 16 |
| Valparaiso, Chile | — | 4,649 |
| Venice, Italy | — | 8,364 |
| Vera Cruz, Mexico | — | 186 |
| Total | 1,790 | 236,854 |
| From New Orleans— | | |
| Antwerp, Belgium | — | 6,435 |
| Bocas del Toro | — | 53 |
| Bremen, Germany | — | 1,015 |
| Buenos Aires, A. R. | — | 500 |
| Christiania, Norway | — | 10,665 |
| Copenhagen, Denmark | — | 225 |
| Frontera, Mexico | — | 20 |
| Genoa, Italy | — | 802 |
| Glasgow, Scotland | — | 125 |
| Gothenberg, Sweden | — | 2,000 |
| Hamburg, Germany | — | 5,908 |
| Havana, Cuba | 100 | 4,200 |
| Kingston, W. I. | — | 60 |
| Liverpool, England | — | 659 |
| London, England | — | 350 |
| Manchester, England | — | 7,100 |
| Port Barrios, C. A. | 2 | 4 |
| Progreso, Mexico | 63 | 1,857 |
| Puerto Mexico, Mexico | — | 1,363 |

| | | |
|---|---|---|
| Rotterdam, Holland ....... | — | 15,633 |
| San Juan, P. R. .......... | — | 450 |
| Tampico, Mexico ......... | — | 903 |
| Vera Cruz, Mexico......... | — | 2,397 |
| Total .................. | 165 | 62,757 |
| From Galveston— | | |
| Antwerp, Belgium ........ | — | 200 |
| Bremen, Germany ........ | — | 100 |
| Havana, Cuba ............ | — | 611 |
| Progreso, Mexico ......... | — | 200 |
| Rotterdam, Holland ...... | — | 100 |
| Tampico, Mexico ......... | — | 260 |
| Vera Cruz, Mexico......... | — | 100 |
| Total .................. | — | 1,571 |
| From Baltimore— | | |
| Glasgow, Scotland ........ | — | 75 |
| Havre, France ............ | — | 3,425 |
| Liverpool, England ....... | — | 150 |
| Rotterdam, Holland ....... | — | 50 |
| Total .................. | — | 3,700 |
| From Philadelphia— | | |
| Christiania, Norway ...... | — | 104 |
| Genoa, Italy ............. | — | 806 |
| Total .................. | — | 910 |
| From Savannah— | | |
| Bergen, Norway .......... | — | 696 |
| Christiania, Norway ...... | — | 1,215 |
| Christiansand, Norway ... | — | 183 |
| Christiansund, Norway ... | — | 122 |
| Gothenberg, Sweden ...... | — | 333 |
| Hamburg, Germany ....... | — | 3,654 |
| Liverpool, England ....... | — | 729 |
| London, England ......... | — | 2,226 |
| Manchester, England ..... | — | 606 |
| Rotterdam, Holland ...... | — | 33,587 |
| Stavanger, Norway ....... | — | 273 |
| Tonsberg, Norway ........ | — | 244 |
| Tromso, Norway ......... | — | 135 |
| Total .................. | — | 43,999 |
| From Newport News— | | |
| Christiania, Norway ...... | — | 100 |
| Liverpool, England ....... | — | 125 |
| London, England ......... | — | 136 |
| Total .................. | — | 361 |
| From Norfolk— | | |
| Glasgow, Scotland ........ | — | 1,985 |
| Hamburg, Germany ....... | — | 1,065 |
| Liverpool, England ....... | — | 11,405 |
| London, England ......... | — | 1,276 |
| Rotterdam, Holland ...... | — | 3,086 |
| Total .................. | — | 18,817 |
| From San Francisco— | | |
| Guatemala ............... | — | 3 |
| Honduras ................ | — | 1 |
| Hong Kong, China......... | — | 2 |
| Mexico .................. | — | 1 |
| Nicaragua ............... | — | 1 |
| Yokohama, Japan ........ | — | 13 |
| Total .................. | — | 21 |
| From Mobile— | | |
| Buenos Aires, A. R........ | — | 2,238 |
| Total .................. | — | 2,238 |
| From all other ports— | | |
| Canada .................. | — | 55,130 |
| Mexico (including overland) | — | 2,394 |
| Total .................. | — | 57,524 |

| Recapitulation— | Week ending Aug. 13, Bbls. | Since Sept. 1, Bbls. | Same period 1912, Bbls. |
|---|---|---|---|
| From New York...... | 1,790 | 236,854 | 406,246 |
| From New Orleans.... | 165 | 62,757 | 133,886 |
| From Galveston ...... | — | 1,571 | 11,009 |
| From Baltimore ...... | — | 3,700 | 12,155 |
| From Philadelphia ... | — | 910 | 2,378 |
| From Savannah ...... | — | 43,999 | 42,478 |
| From Newport News.. | — | 361 | 14,105 |
| From Norfolk ....... | — | 18,817 | 17,264 |
| From San Francisco... | — | 21 | 172 |
| From Boston ......... | — | — | 947 |
| From Mobile ........ | — | 2,238 | 6,186 |
| From all other ports.. | — | 57,524 | 106,048 |
| Total .............. | 1,955 | 428,752 | 752,874 |

## COTTONSEED PRODUCTS IN INDIA.

Considerable attention has recently been given in India to the possibility of further developing the cottonseed oil industry, writes Consul General James A. Smith from Calcutta. India, as is well known, is the largest cotton-growing country after the United States. The average area sown with cotton for the three fiscal years ending March 31, 1913, was slightly over 22,040,000 acres, and the average annual output 3,845,333 bales of 400 pounds each.

Indian cotton yields about 30 per cent. lint and 70 per cent. seed. On this basis the average stock of ginned cottonseed in India during the three years mentioned was about 1,602,000 gross tons. About 138,000 tons are said to be required for sowing purposes, and the remainder, 1,464,000 tons, is available for crushing, export, cattle feed, etc.

Exports of seed show an average for these years of about 633,000 tons, leaving a balance of 831,000 tons, which at present is largely used as cattle feed, a comparatively small portion being pressed for the oil or used as manure. Being mainly fed to cattle the unassimilable excess of oil in the seed is wasted. It is clear, therefore, that only a small portion of the seed is profitably utilized.

At present it is said that there are only five mills in India that are understood to be crushing cottonseed. Statistics as to the production of oil are not available, but apparently the quantity is not so large as the available seed remaining in the country and unprofitably utilized in other ways would appear to warrant. The mills crushing cottonseed are as follows: The Sri Lakshmi Oil Mills at Okola (Berar); the Indian Cotton Oil Co., at Navsari (Bombay); the Jamshed Oil Mills of Messrs. Tata & Sons, Kurla (Bombay); the Premier Oil Mill, Cawnpore; the Devangere Cotton Seed Oil Co., Bangalore, newly started and referred to in Daily Consular and Trade Reports for June 25, 1914.

The main product of the cottonseed is, of course, oil, and if this oil were properly refined it would find a ready market in India for general culinary purposes and for the manufacture of artificial ghee, which is the native butter, and which is often adulterated with animal fat. It would be easy to make the substitute wholly from vegetable fats, and this would commend it to the caste Hindus, whose religion forbids the eating of animal fats.

The principal need in the cottonseed oil business is proper machinery and methods for refining. Indian oil is more difficult to refine to a good edible grade than oil from either American or Egyptian cottonseed, but it would seem that American inventors and builders of machinery could supply the proper apparatus.

Besides the oil, the cake, which is a by-product of unquestioned economic value as cattle feed, would be available if the Indian

seed were crushed in the country. The milk supply in India is generally inferior, and Indian cattle yield but a very small supply of milk, partly due, it is stated, to a lack of knowledge regarding the rations best calculated to promote a free secretion of milk. Cottonseed cake is one of the best and cheapest feeds for this purpose.

# COTTONSEED PRODUCTS IN NORTHERN EUROPE

## Possibilities of Increasing Our Trade in Those Countries

**By Erwin W. Thompson, Commercial Agent U. S. Bureau of Foreign and Domestic Commerce**

[EDITOR'S NOTE.—This is the seventh installment of a report by Commercial Agent Erwin W. Thompson to the Bureau of Foreign & Domestic Commerce on the trade conditions affecting cottonseed products and their competitors in Northern Europe. Mr. Thompson, who is a recognized trade authority, both technically and commercially, has just returned from a year's study of European trade conditions. His report will be of almost as much interest to meat producers and the meat trade as to the cottonseed products industry.]

### Linseed Meal.

Linseed meal is one of the oldest and best nitrogenous feeds in the world, and on account of special virtues of its own it will always be first in the esteem of dairymen, even at prices above the protein parity of other feeds. But, on account of high prices, caused by world competition, practical results will prevent its forming more than a small proportion of the protein requirements in most countries. Thus it may at present be broadly considered as a medicament, rather than an important part of the bulk, and need not be treated as a competitor of the the other oil meals.

There are two kinds of linseed meal: The kind produced by grinding cake from hydraulic oil presses, sometimes called "old process," and the kind resulting from solvent treatment, called "new process" or "oil-free meal." Both kinds are sold in Germany, but the old style seems to have the preference.

In market quotations on linseed meal, the protein and fat content is not generally mentioned as in the case of most other such products, but it is specified as being from a certain mill, or as being foreign. Old-style linseed meal has about 33 per cent. protein and 9 per cent. fat, and the new-style meal 37 per cent. protein and 3 per cent. fat. Both rank high in digestibility—78 to 79 per cent. of the total organic substances, compared with 75 to 77 per cent. for cottonseed meal. When 55 per cent. cottonseed meal sells at $42 per ton at retail in the interior (76 cents per unit), 42 per cent. linseed meal would sell at about $39 (93 cents per unit).

### Palm-Kernel Meal and Schrot.

Palm-kernel meal from the local mills has made a fine reputation as a milch cow feed, and it sells itself. The world demand for all kinds of hard oils is so great that palm kernels are in great demand and are very high priced. Otherwise, the German crush would be much augmented and the meal would be pushed by the home mills to the detriment of cottonseed meals. Palm kernels are largely worked by the solvent process, delivering meals with about 19 per cent. protein and 2 per cent. fat, as compared with 10 per cent. protein and 18 per cent. fat for meal from hydraulic presses.

The digestibility of the solvent meal (known in Germany under the general name "schrot") is more satisfactory than the other —80 per cent. against 73. The carbohydrates in both are very valuable, and should make the schrot an excellent feed for fattening pigs. Barley is the standard feed for pigs in Germany, but it needs the addition of some protein, which could well be supplied with the palm-kernel schrot. More than a hundred million dollars' worth of feed barley is imported yearly. If palm-kernel schrot begins to be diverted to this use to any extent, thus lessening the barley imports, it will lessen the pressure of its competition with cottonseed meal as a cattle feed.

### Peanut Meal and Cake.

In some sections of Germany, the dairy feeders prefer peanut meal to any other oil meal, and feed it as the largest source of protein. It is in good demand everywhere. If the German oil mills could get an adequate supply of peanuts, they would have easy work putting this product in the front rank. But peanuts, like palm kernels, are in so great demand that the prices have been forced up to a point not considered remunerative. The German crush began to make an increase from 34,000 tons in 1908 to 69,000 tons the next year, but has not since then made any further progress.

There are several qualities of peanut meal now on the market. The highest goes under the general name "Rufisque," and comprises that made in Holland, France and Germany from the best grades of peanuts arriving at the mills in the shell from the West Coast of Africa. The peanuts are all shelled before being pressed; and during the preliminary operations in the mill, more or less of the inner red pellicle is removed, leaving the cake nearly white, quite like copra cake. The whitest of the Rufisque comes from Bordeau, France, where practically all of the pellicle is removed before the final pressing. This runs as high as 62 per cent. protein and fat, and generally brings the highest price of all oil meals.

The average run of Rufisque contains some of the red pellicle, but is nevertheless quite white, and contains about 60 per cent. protein and fat, and generally sells at the same price as the same strength cottonseed meal of the same strength.

Practically all of the peanut-cake imports come in the form of cake, transported loose in the ships and cars. Some of this, being much softer than cottonseed cake, is fed in the form of broken cake, but most of it is ground after arrival, and is sold as "German peanut meal." This gives an opportunity for grinding peanut shells along with the cake, and lowering the grade to any desired degree. This does not lower the color very perceptibly, and thus permits much of it to be sold on color rather than analysis.

There are other and natural variations in peanut meal, the lowest in point of color (though good in analysis) being the cake made in Marseille from shelled Coromandel peanuts. This is in reality an inferior grade for feeding, notwithstanding its analysis, because it is made from damaged nuts. This fact promotes the notion of buying on color rather than on chemical analysis. German mills crush some shelled peanuts, but these come mostly from the Bombay district, where they are shelled by machinery in a dry state, and arrive at the mills in good, sound condition and make good cake.

### Soya-Bean Meal and Schrot.

Soya-bean cake is a product that has sprung into prominence within the past five years. Not much is yet known about it in a practical way, and while the total tonnage consumed (estimated at 50,000 tons) is not relatively large, yet it is being fed in a small way all over the country. Some of the first cake imported from Manchuria were moldy, and contained too much oil, but now the principal imports are from England, where the oil is well extracted, and there is not enough moisture to cause molding during the short journey. However, there is a general feeling that even small quantities of soya oil is not good for cattle, and so the preference is growing for the flakes, or "schrot," resulting from the treatment of the beans by the extraction process.

This product contains only 1 or 2 per cent. oil and is fast becoming popular. Some is imported from England, but more and more of it is being made in Germany. With a protein and fat content of only 40 to 50 per cent., it frequently sells within $2 per ton of good decorticated cottonseed meal, thus bringing a high price per unit. The extracted schrot is being tried as an ingredient of horse feed. Oats is the standard feed, but as there is not enough of it many compound feeds are being used. Most of them need some addition of protein, and this soya schrot is proving acceptable. Also for pig feed it seems an available ingredient. If large quantities of this material are diverted to horse and pig feeding, it will to that extent relieve the competition with cottonseed meal for cow feed.

### Copra Meal.

On account of its large content of digestible carbohydrates, as well as protein and its hard fat, copra cake and meal is recognized as one of the best of dairy cattle feeds, especially where butter is produced. But it has not made any great progress in Germany, despite the increase of home production from about 30,000 tons in 1908 to over 71,000 in 1912. The increasing world demand for hard oils has raised the price of copra to such an extent that the meal must also be sold at a high price. It is usually within a dollar or two of cottonseed meal, though containing but little more than half as much protein and fat. Export demand rather than local consumption keeps the price relatively high. Its value lies in its carbohydrates, and Germany prefers to produce its own carbohydrates in crops like potatoes. Copra need not here be considered as a serious competitor of cottonseed meal, the value of which is based on protein.

(To be continued.)

# HIDES AND SKINS

**(DAILY HIDE AND LEATHER MARKET)**

## Chicago.

PACKER HIDES.—Although packers generally talk strong and ask high prices, it is noticeable that on such scattering sales as have been made prices are no higher than were previously obtained. Trade in general continues very quiet, and transactions this week foot up to a small aggregate, and unless some increase in activity develops the total business will probably be less than last week. Light native cows are offered freely at 19½c., and branded cows at 18¾c., and as these two varieties are in more supply than anything else packers seem quite anxious to sell them. The only demand seems to be from occasional buyers who are in need of hides and large operators continue out. Native steers are nominally unchanged, with last sales at 20½c. which are now about two weeks old. While some packers talks up to 21c. for August-September ahead others are willing to accept 20½c., which figure buyers, however, are now not inclined to bid. Spready native steers have ruled quiet since the sale last week made at 20½c. for some Mays, and 21c. for June and July salting, with the koshers ½c. less in each instance. Texas steers are generally quiet, but one sale has been made by a packer of 3@4 cars of August heavy weights at 19½c. This is the same price as was previously obtained, and lights last brought 19c. and extremes 18¾c. Some packers nominally talk up to 19¾@20c. for August heavies, and also 19¼c. for lights and 19c. for extremes, but others would sell at ¼c. less. Butt brands are sold up to September 1, with most packers, and some previous sales may run into September to fill. On account of this packers talk 19½c., but last business was at 19¼c. Colorados rule quiet. Some talk 19¼c., but others would accept the last selling price of 19c. Branded cows are slow and the offerings of these as well as light native cows are larger than of other varieties. Last sales were at 18½c. Most packers talk 18¾c., but make no sales. Native cows have received some attention this week with different small sales of July and August light weights up to 19½c., but there is no demand for large quantities, and packers are freely offering lights at 19½c., and have quite large supplies, including some back salting. Heavy cows are in small supply, however and nominal in price. Last sales were at 19c. Native bulls are quiet. Last sales 1?½c. Branded bulls quiet at 14¾@15½c., as to lots.

Later.—One packer sold 5,000 February-March light native cows at 18½c. Another packer noted as selling 3@4 cars of August heavy Texas steers at 19½c. cleaned out his entire August production of these. Other packers talk 19¾@20c. for August-September heavy Texas. It is reported a large independent packer at an Indiana point sold a line of 4,000 light native cows and while the price is not confirmed it is understood to have been 19½c. for late salting.

COUNTRY HIDES.—An uncertain and mixed market continues on all varieties, with no sales of account on which to base really reliable quotations, and the prices talked on the one hand by dealers and those expressed by tanners on the other hand are so wide apart as to give but a dim idea as to the actual conditions. Among dealers themselves there is quite a difference in views as to what prices should be asked, and while some have ideas of 17½c. for buffs and 18½c. for extremes others would accept bids at under this. Some of the dealers at outside points talk very high, but as has been previously noted there was one recent offering of about two cars of 25-lb. and up hides from a Western point at 17c. selected and freight paid to Chicago, and another car of 25-lb. and up offered at 16¾c. f. o. b. a Western point, with buyers solicited to make bids of ¼c. less in each instance. These lots consist of late receipts short-haired hides, and at the prices asked certainly figure out a great deal less than some prices talked of 18½c. for extremes and 17½c. for buffs. Most large tanners remain entirely out of the market and refuse to bid. Buffs are supposedly quotable at 17c., as per last sales of choice all short-haired lots, but most dealers are talking up to 17½c., and most tanners refuse to make any bids at all. Some offerings are reported of lots containing a mixture of long-haired hides at 16¾c. Heavy cows are nominal at from 16@16½c. for mixed-haired lots as they run, with 16¾@17c. named for practically all short hair and 15½@15¾c. for old back salting long-haired lots. Extremes are perhaps held firmer than any other kinds. Short-haired stock is probably not obtainable here under 18@18¼c., and holders ask up to 18½c., with 50@60 per cent. short held 17¾c. Heavy steers range from 16@17c. as to hair. Bulls are quiet. Buyers talk 13½@13¾c.; holders 14@14½c.

CALFSKINS.—Tanners continue to scour the market here as well as all over the country for supplies, and prices are naturally very strong. With the domestic season over and European supplies eliminated it is a question where tanners who have not covered will obtain their stocks. One dealer here sold a car of skins at 22½c., which are not considered as choice as those previously sold a few days ago by another dealer at 22c. Two other dealers here each sold a car of mixed skins, running chiefly countries, at 21c., which is as much as another dealer previously obtained for two cars of mixed Chicago and outside cities. A packer who asks 25c. for August skins and who has not a full car in salt as yet claims to have refused a bid of 24c. Light calf and deacons are now in limited supply, and former accumulations have about all been cleaned up. Light calf is now quoted up to $1.15@1.17½, with $1.20 asked and deacons 20c. less. Chicago city kips are held at 20c., with bids of 19c. refused. Sales of packer slunks are reported to have been made up to 80c.

SHEEPSKINS.—Market strong. Packer shearlings last brought 92½c., and lambs $1.05. Packers talk 2½c. higher for more, but less desirable stock ranges down from 2½@10c. under the above figure. Outside city packers range 70@80c. for shearlings, and 85@95c. for lambs.

Later.—Calfskins continue strong, and some outside small packer skins are reported to have sold at 23c.

HORSEHIDES are unsettled and the market impossible to quote accurately. Offerings continue large, with receipts from the country plentiful, but tanners share low ideas and generally 25@50c. less than those of holders. Some outside cities have sold around $5 recently, while one dealer bought a small car at $4.60 in the country. Mixed cities and countries talked up to $5.20; regular countries $4.50@4.85 nominal; seconds, $1 less; ponies and glues, $1.50@2; colts, 50c. @$1.

## New York.

DRY HIDES.—The situation in common varieties continues unchanged. Tanners generally keep out of the market and importers are placing hides in store with no sales made. Some estimates of the stocks of common varieties on the market here give 27,000, including a fresh arrival of 1,803 Bogotas, etc., per the "Danube." The steamship "Hilarius" has arrived in Boston with a fair-sized cargo of River Plates which are understood to be mostly wet salted. This is the last vessel that will probably come here from the River Plate for a time at least, as it is reported that none is afloat. The markets at the River Plate continue practically closed, and some houses here who cabled there recently have received no replies.

WET SALTED HIDES.—The market on River Plates is practically closed, and no sales are being made of Mexicans or Cubans. The steamship "Guantanamo" arrived late Thursday afternoon with a large quantity of Mexican hides, but the manifest is not as yet available.

Note.—It is reported that very drastic reductions in the working in of hides have been instituted by sole and belting, etc., tanners. A material curtailment is reported to have been instituted, especially by a large sole leather concern, but by other tanners as well. This probably explains to some extent the present position of tanners in their indifference to buying hides and their exceedingly strong ideas for leather. Tanners probably realize that if they continued to work in even as many hides as they did of late (and this was considerably under normal) and kept on buying hides that prices on the latter would probably be boosted to unheard of levels, and perhaps when the leather made from them was placed on the market several months from now conditions might be such as to show a big loss on them.

CITY PACKER HIDES.—There are no sales, and practically no inquiries are reported. Some of the packers here are talking up to 21c. for native steers, but this is of course unobtainable as they can be bought in Chicago at 20½c., although certain packers there also talk 21c.

COUNTRY HIDES.—No business of any account is being transacted in this market. It is reported and believed to be a fact that a western Pennsylvania dealer sold a car each of late receipt buffs at 17c., and extremes at 18c. but these were not taken by any buyer here. Some of the Pennsylvania, Ohio and other Middle West dealers are not disposed to sell buffs under 17½c. or extremes at less than 18½c., but no sales are confirmed and the entire market is very much unsettled and mixed. Offerings are very light, but on such lots as are offered here buyers refuse to even make counter bids.

CALFSKINS.—The situation is very strong. Most tanners are looking around for any available lots that can be purchased at prices within reason, but most dealers are entirely cleaned out and those who have any at all entertain rather wild ideas as to values. Last sales of New York City skins were at $1.80, $2.35 and $2.67½, and as dealers are all sold up and getting in very light receipts as is natural at this season they would probably not be willing to sell any ahead except at quite an advance over these figures. If some of the talk of collectors can be taken seriously they intend to ask on the basis of $2 for 5@7's on their next offerings of New York Cities. Prices on outside cities and countries are entirely nominal, with about everything closely sold up and any attempt at quoting prices might be misleading. Some little country dealers who were loaded up with deacons have cleaned up.

## European.

There is practically nothing doing. Such spot lots of dry calfskins as are offered, and there are not many of these, continue to be held at high rates and no sales are located. The Russian S. S. "Dwinsk" that recently put into Halifax and the manifest of which was noted yesterday, is now reported to be on her way to this port.

# Chicago Section

The talk is mostly war and the price of grub.

—

And that's why the Danube is "blue." No wonder!

—

These be strenuous times on the Board of Trade—and exciting.

—

Board of Trade memberships are selling at $2,250 net to the buyer.

—

Harry Thaw and Mrs. Morton Bayley have also been lost in the shuffle.

—

About now the militant sufferinyet looks like a badly abused one cent stamp.

—

We are now located in Room 514 Postal Telegraph Building; telephone Wabash 5840.

—

John W. Allen, the well-known packinghouse expert, is now with Frank Bros., Milwaukee.

—

Cap to Pat. Why should a man fight for his country? Pat to Cap—Yis indade! Phwy shud he?

—

Grain traders have "signal" cramp in their fingers and most of their voices need sandpapering.

—

A little thing like the dissolution of the Harvester Trust looks like a wart on a hog's upper deck.

—

The Kernel hath been located. He has a little $50,000 battle of his own on his hands. That's why.

—

There does not seem to be any doubt about war being particular hell, and it does not improve with age, either.

—

The French government placed an order with Armour & Company for 50,000 cases of canned beef for the army.

—

Looks like a good idea for a perfectly good peacemaker to be well prepared for a scrap at the drop of the hat.

—

Twenty-second street would doubtless look awfully good to Jack Johnson about now. Mah goodness, and the p'ok chops!

—

So far the packer has been overlooked as the possible instigator of the war. Properly investigated he is doubtless guilty.

—

That moratorium thing listens like it would be an extremely popular thing—in effect here. Say on hall-room rents.

—

The cash register seems to have put a crimp in the crop of socalled "self-made men"—help (yourself) made would perhaps be better.

—

'Twould seem like livestock prices recently have something to do with the high price of meats. But NO! The stock raiser never did get his.

—

Speculation is a big man's game just now. The limited capital operator would do well to be awfully careful or—well, just now the water is fine.

—

Look out for the high-priced skissidge; meats are soaring and spices are out of sight, or soon will be. Better lay in a stock while the going is half way decent.

—

In a letter to the Herald a correspondent alludes to Bubbly Creek as "The Stock Yards Dead River," and complains of its refusal to move on. Why not sic a cop on it?

—

Swift & Company's sales of beef in Chicago for the week ending Saturday, August 8, averaged as follows: Domestic beef, 12.14 cents; imported beef, 11.07 cents per pound.

—

If the armies of Europe are no better on the trigger than Chicago cops, there is not much to fear in the way of death to the participants anyhow. Lookers-on, however, may get hit.

—

Quite a number of prominent business men here express themselves to the effect the war will bring great prosperity to the United States in which everybody will participate. Le's sope so.

—

Evidently much easier to get men to go to war than into the harvest field, although the latter is a much safer and better paying job—but it's a steady hard grind and the day is long and hot.

—

John Bull is in the same gaswagon as the guy who had the itch, busier'n a cat scratching on a tin roof. He has the rumpus in Ireland, the militant suffs and now a possible mixup in this European muss. Oh, well, what do we care? We have interests of our own on the fire, real and imaginary.

—

Strange how bleedthirsty some ginks are when there is not the remotest possibility of any of their gore being spilled. Stranger still that everybody should go into spazzums and want to carve each other up because a few ossified old Emps, Czars, Kinks and things get into a personal brawl. Let the mutts fight who start the melee.

—

A "battle royal" is the proper name for it. Know what a battle royal is as they put it on down South? Get Nick of Russia, Bill of Germany, Pete of Servia, Joe of Austria, Gawge of Hingland—and any other critter of that ilk wanting to get in—in a ring together and let 'em fight it out to a finish among themselves. Ought to be a good "gate," at that!

### BILL'S SPARE TIME.

Representative Hobson said in the course of a temperance discussion the other day:

"Doesn't drinking imply a host of other bad habits as well?

"A man saw a friend leaning against the bar in a wind-swept saloon on the Atlantic City beach.

"'Hello,' said the man, 'what are you doing now, Bill?'

"'I'm drinking whisky now,' Bill answered, 'as you see.'

"'I know,' said the man; 'but what are you doing, I mean, Bill, in your spare time?'"

### MANUFACTURING NEAR STOCK YARDS.

The management of the Chicago Stock Yards believes that the way to get business is to create it. As is well known, the principal business of the company is the furnishing of railroad and livestock accommodations for the Chicago packing industry. These have been the bases of the company's earnings for nearly a half century. So long as Chicago remains the center of the corn belt the Chicago Stock Yards Company is certain to serve this great industry in which so many hundreds of millions is invested.

But the management sought for new fields of activity for the further development of their railroad and large land holdings now in the center of Chicago's industries. The Central Manufacturing District was the result. The first step was the acquisition of a large acreage of land lying in close proximity to the stock yards and hence easily accessible to the existing railroad system of the Chicago Stock Yards Company. Altogether nearly 400 acres were bought in the geographical center of Chicago.

Next came the erection of modern factories which should attract the highest class of industries. For this purpose the company has maintained its own architectural department, the entire activities of which are devoted to Central District work. Every building which has been erected is of brick or concrete fireproof construction and designed for the particular needs of the industry to be housed therein.

An inspection of the district is a revelation. The practical absence of all teams and trucks makes the visitor wonder what is lacking and why the usual hubbub of industrial activity is not continually being dinned in his ears. The answer is that each building is provided with its own spur track, so that cartage except for local customers is not necessary.

The Central Manufacturing District is served by the Chicago Junction Railway, a sub-company of the Chicago Stock Yards Company, which is an inner belt line connecting directly with every railroad in Chicago. Over the Chicago Junction passes every pound of freight moving in or out of the Stock Yards, Packingtown and the Central Manufacturing District.

The Chicago Junction Railway calls itself a "freight specialist"; a hard and fast policy is to "move today's freight today." The freight service rendered by the Chicago Junction Railway Company is unequalled in the

world. To show the magnitude of the railway company's business, last year it handled 2,144,646 cars, or an average of about 7,000 per day.

But the Chicago Stock Yards Company does not stop at furnishing freight facilities for the industries which it brings to its Central Manufacturing District. The district has three commercial banks with over $20,000,000 in deposits, two clubs, hotel, etc.

As the Central Manufacturing District is being developed primarily to bring tonnage to the Chicago Junction Railway, only a reasonable return is expected on the investment in buildings and improvements. Only the highest class tenants are sought. Nearly 100 industrial concerns have located in the district within the past five years, including the Loose-Wiles Biscuit Company, Wrigley's Spearmint Gum Company, Westinghouse Electric, Lucas Paint Company, Montgomery Ward & Company, Stack Piano Company, the Larkin Soap Company, Southern Cotton Oil Company, Allis, Chalmers Company and the United Drug Company.

An idea of the business which is being developed by the Central District may be had from the statement that in 1913 the railway company handled 40,000 freight cars for the district, against less than 5,000 five years ago.—Boston News Bureau.

In a reform speech in Dallas, Judge Hiram S. Colby said:

"Our opponents, too, talk about reform now. They have become very virtuous indeed. But they can't help giving themselves away, like the old auntie, unconsciously.

"'My old man,' said the old auntie, 'is so fond of chicken that, if he couldn't get it no other way, he—he'd buy it!'"

## TEN DOLLAR STEERS.

(Continued from page 17.)

One New York agitator claims that the Argentine beef imported "mysteriously disappears." Perhaps said agitator thinks that the importers buy it, ship it several thousand miles and then feed it to the fishes for the sake of maintaining prices, since they can hardly use it for upholstering their automobiles.

Of course those who know the facts realize that cattle are high because they are scarce, and know that they will continue dear as long as they remain scarce. Grass cattle will no doubt come forward more freely before long, but there is no cheap beef in sight. Cow and heifer beef will be less than usual because they are being kept at home to raise more cattle. It is the wrong season for big importations from the southern hemisphere, though high prices will always attract some meats from abroad.—National Stockman and Farmer.

## ARGENTINE MEAT PRODUCT EXPORTS.

Exports of meats and ordinary by-products from Argentina for the year 1913, according to official figures, were as follows:

| | | |
|---|---|---|
| Frozen beef | tons | 332,054 |
| Chilled beef | " | 34,175 |
| Frozen mutton | " | 45,928 |
| Hair and bristles | " | 2,264 |
| Horns of cattle | " | 2,262 |
| Goatskins | " | 1,990 |
| Kid skins | " | 451 |
| Lambskins | dozen | 141,055 |
| Salt sheepskins | tons | 1,098 |
| Unwashed sheepskins | " | 19,026 |
| Salt cattle hides | " | 65,755 |
| Flint cattle hides | " | 21,219 |
| Salt horsehides | " | 141 |
| Flint horsehides | " | 1,042 |
| Unwashed wool | " | 120,080 |
| Smoked tongue | " | 440 |
| Jerked beef | " | 3,910 |
| Tallow | " | 70 |
| Miscellaneous frozen meats | " | 14,005 |

Of frozen beef, 321,303 tons went to the United Kingdom, 3,415 tons to Italy, 2,832 tons to the United States, and 767 tons to France. Of frozen mutton, 45,131 tons to the the United Kingdom, 254 tons to France, and 245 tons to the United States.

Of hair and bristles, 701 tons were exported to Belgium, 570 tons to the United States, 451 tons to Italy, 193 tons to France, 147 tons to the United Kingdom, 93 tons to Germany, and 109 tons "on orders." Of goat and kid skins, 1,744 tons went to the United States, 616 tons to France, 29 tons to the United Kingdom, 16 tons to Belgium, 8 tons to Germany, and 27 tons "on orders." Of the unwashed sheepskins, 17,868 tons went to France, 364 tons to the United Kingdom, 219 tons to Brazil, 128 tons to the United States, and 143 tons "on orders."

Of the salt cattle hides, 30,251 tons went to Germany, 13,782 tons to the United Kingdom, 10,918 tons to the United States, 6,791 tons to Belgium, and 2,188 tons "on orders." Of flint cattle hides, 10,707 tons went to the United States, 4,249 tons to Germany, 2,650 tons to Italy, 1,326 tons to Belgium, 974 tons to Spain, and 923 tons "on orders." Of the salt and flint horse hides, 1,116 tons went to Germany, 52 tons to the United States, and 11 tons "on orders." Of the unwashed wool, 39,713 tons went to Germany, 36,864 tons to France, 18,428 tons to the United

(Continued on page 41.)

# CHICAGO LIVE STOCK

RECEIPTS.

| | Cattle. | Calves. | Hogs. | Sheep. |
|---|---|---|---|---|
| Monday, Aug. 3 | 12,821 | 786 | 28,592 | 9,272 |
| Tuesday, Aug. 4 | 3,338 | 1,598 | 7,351 | 10,191 |
| Wednesday, Aug. 5 | 12,718 | 1,355 | 12,309 | 9,138 |
| Thursday, Aug. 6 | 1,667 | 608 | 5,027 | 6,831 |
| Friday, Aug. 7 | 993 | 171 | 5,916 | 7,059 |
| Saturday, Aug. 8 | 213 | 30 | 5,301 | 1,163 |
| Total last week | 31,750 | 4,548 | 64,496 | 47,654 |
| Previous week | 32,792 | 6,077 | 96,807 | 72,578 |
| Cor. time, 1913 | 36,962 | 3,768 | 122,798 | 93,077 |
| Cor. time, 1912 | 58,966 | 9,999 | 106,824 | 122,997 |

SHIPMENTS.

| | Cattle. | Calves. | Hogs. | Sheep. |
|---|---|---|---|---|
| Monday, Aug. 3 | 4,894 | 70 | 7,261 | 1,244 |
| Tuesday, Aug. 4 | 1,637 | 4 | 2,528 | 3,343 |
| Wednesday, Aug. 5 | 4,247 | 75 | 4,125 | 2,615 |
| Thursday, Aug. 6 | 2,760 | 36 | 2,768 | ... |
| Friday, Aug. 7 | 778 | 9 | 3,418 | 1,253 |
| Saturday, Aug. 8 | 165 | 1 | 2,117 | 127 |
| Total last week | 14,481 | 195 | 22,212 | 8,582 |
| Previous week | 13,684 | 363 | 19,451 | 15,107 |
| Cor. time, 1913 | 14,461 | 127 | 28,006 | 10,931 |
| Cor. time, 1912 | 20,771 | 109 | 31,625 | 8,001 |

CHICAGO TOTAL RECEIPTS LIVESTOCK.

| | Cattle. | Hogs. | Sheep. |
|---|---|---|---|
| Year to Aug. 8, 1914 | 1,327,162 | 3,965,141 | 2,935,010 |
| Same period, 1913 | 1,432,014 | 4,437,855 | 2,786,447 |

Combined receipts of hogs at eleven points:

| | |
|---|---|
| Week ending Aug. 8, 1914 | 223,000 |
| Previous week | 365,000 |
| Cor. week, 1913 | 390,000 |
| Cor. week, 1912 | 366,000 |
| Total year to date | 14,083,000 |
| Same period, 1913 | 14,991,000 |

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

| | Cattle. | Hogs. | Sheep. |
|---|---|---|---|
| Week to Aug. 8, 1914 | 87,700 | 136,400 | 151,100 |
| Week ago | 109,600 | 251,000 | 140,700 |
| Year ago | 148,300 | 348,300 | 236,800 |
| Two years ago | 171,300 | 269,400 | 229,300 |

Combined receipts at six markets for 1914 to date and same period a year ago:

| | 1914. | 1913. |
|---|---|---|
| Cattle | 3,345,000 | 3,862,000 |
| Hogs | 10,070,000 | 11,359,000 |
| Sheep | 6,477,000 | 6,181,000 |

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending Aug. 8, 1914:

| | |
|---|---|
| Armour & Co. | 3,400 |
| Swift & Co. | 3,200 |
| S. & S. Co. | 3,600 |
| Morris & Co. | 1,500 |
| Hammond Co. | 2,100 |
| Western P. Co. | 7,200 |
| Anglo-American | 1,700 |
| Independent P. Co. | 3,700 |
| Boyd, Lunham & Co. | 3,200 |
| Roberts & Oake | 2,800 |
| Brennan P. Co. | 3,800 |
| Miller & Hart | 1,100 |
| Others | 5,100 |
| Totals | 42,400 |
| Previous week | 78,300 |
| 1913 | 98,500 |
| 1912 | 76,400 |
| Total year to date | 3,134,000 |
| Same period last year | 3,671,400 |

WEEKLY AVERAGE PRICE OF LIVE STOCK.

| | Cattle. | Hogs. | Sheep. | Lambs. |
|---|---|---|---|---|
| This week | $8.75 | $8.50 | $5.45 | $8.20 |
| Previous week | 8.80 | 8.80 | 5.25 | 7.95 |
| Cor. week, 1913 | 8.25 | 8.50 | 4.50 | 7.05 |
| Cor. week, 1912 | 8.15 | 7.98 | 4.15 | 7.25 |
| Cor. week, 1911 | 6.75 | 7.43 | 3.50 | 6.40 |

CATTLE.

| | |
|---|---|
| Steers, good to choice heavy | $8.50@10.25 |
| Steers, fair to good | 7.05@ 8.60 |
| Yearlings, good to choice | 8.50@ 9.75 |
| Inferior steers | 7.50@ 7.90 |
| Distillery steers | 8.40@ 9.75 |
| Stockers | 6.00@ 7.25 |
| Feeding steers | 7.25@ 7.90 |
| Medium to good beef cows | 5.50@ 6.30 |
| Stock cows | 4.75@ 5.55 |
| Fair to choice heifers | 6.50@ 8.10 |
| Stock heifers | 5.50@ 6.75 |
| Good to choice cows | 5.75@ 7.90 |
| Common to good cutters | 4.00@ 5.00 |
| Butcher bulls | 6.75@ 7.25 |
| Bologna bulls | 6.75@ 6.20 |
| Good to choice calves | 10.50@11.25 |
| Heavy calves | 7.50@ 9.50 |

HOGS.

| | |
|---|---|
| Choice light, 170 to 200 lbs. | $9.80@10.20 |
| Prime light butchers, 200 to 230 lbs. | 9.50@10.00 |
| Prime medium wt. butchers, 230-270 lbs. | 9.25@ 9.85 |
| Prime heavy butchers, 270 to 350 lbs. | 9.30@ 9.80 |
| Mixed heavy packing | 8.95@ 9.25 |
| Heavy packing | 8.90@ 9.20 |
| Boars | 3.00@ 4.50 |
| *Stags | 8.75@10.00 |

*All stags subject to 80 lbs. dockage.

SHEEP.

| | |
|---|---|
| Native ewes | $5.00@6.00 |
| Native wethers | 5.25@6.10 |
| Western ewes | 4.50@6.00 |
| Western wethers | 5.00@6.15 |
| Western yearlings | 5.50@6.50 |
| Native yearlings | 5.75@6.50 |
| Native lambs | 7.75@8.90 |
| Range lambs | 7.85@8.60 |
| Feeding lambs | 7.85@8.60 |
| Feeding lambs | 6.80@8.00 |
| Bucks | 3.00@3.75 |
| Breeding ewes | 4.75@5.65 |
| Western breeding yearling ewes | 6.00@6.35 |

# CHICAGO PROVISION MARKET

**Range of Prices.**

SATURDAY, AUGUST 8, 1914.

| | Open. | High. | Low. | Close. |
|---|---|---|---|---|
| PORK—(Per bbl.)— | | | | |
| September | $22.70 | $23.50 | $22.70 | $23.10 |
| LARD—(Per 100 lbs.)— | | | | |
| September | 9.75 | 10.02½ | 9.70 | 9.95 |
| October | 9.90 | 10.17½ | 9.87½ | ‡10.10 |
| January | 10.20 | 10.32½ | 10.20 | ‡10.25 |
| RIBS—(Boxed, 25c. more than loose)— | | | | |
| September | 12.75 | 12.92½ | 12.70 | 12.70 |
| October | 12.55 | 12.72½ | 12.50 | 12.52½ |
| January | 11.45 | 11.55 | 11.30 | 11.45 |

MONDAY, AUGUST 10, 1914.

| | Open. | High. | Low. | Close. |
|---|---|---|---|---|
| PORK—(Per bbl.)— | | | | |
| September | 23.25 | 23.55 | 21.90 | ‡22.20 |
| January | 23.00 | 23.00 | 22.50 | 22.50 |
| LARD—(Per 100 lbs.)— | | | | |
| September | 10.25 | 10.27½ | 10.10 | ‡10.10 |
| October | 10.32½ | 10.45 | 10.25 | ‡10.25 |
| January | 10.75 | 10.75 | 10.42½ | 10.42½ |
| RIBS—(Boxed, 25c. more than loose)— | | | | |
| September | 12.85 | 12.87½ | 12.62½ | 12.62½ |
| October | 12.77½ | 12.77½ | 12.45 | ‡12.45 |
| January | 11.70 | 11.70 | 11.25 | 11.25 |

TUESDAY, AUGUST 11, 1914.

| | Open. | High. | Low. | Close. |
|---|---|---|---|---|
| PORK—(Per bbl.)— | | | | |
| September | 22.00 | 22.25 | 21.90 | †21.95 |
| January | 22.27½ | 22.27½ | 21.60 | †21.65 |
| LARD—(Per 100 lbs.)— | | | | |
| September | 9.82½ | 9.92½ | 9.15 | ‡9.55 |
| October | 10.00 | 10.07½ | 9.30 | ‡9.72½ |
| January | 10.17½ | 10.32½ | 9.65 | 9.95 |
| RIBS—(Boxed, 25c. more than loose)— | | | | |
| September | 12.40 | 12.52½ | 12.40 | †12.50 |
| October | 12.15 | 12.30 | 12.02½ | 12.17½ |
| January | 11.10 | 11.20 | 10.65 | ‡10.90 |

WEDNESDAY, AUGUST 12, 1914.

| | Open. | High. | Low. | Close. |
|---|---|---|---|---|
| PORK—(Per bbl.)— | | | | |
| September | 21.50 | 22.20 | 21.50 | †22.25 |
| LARD—(Per 100 lbs.)— | | | | |
| September | 9.37½ | 9.60 | 9.32½ | †9.60 |
| October | 9.52½ | 9.80 | 9.50 | ‡9.80 |
| January | 9.85 | 10.12½ | 9.82½ | †10.12½ |
| RIBS—(Boxed, 25c. more than loose)— | | | | |
| September | 12.75 | 12.75 | 12.72½ | 12.72½ |
| October | 12.32½ | 12.50 | 12.32½ | 12.45 |
| January | 10.92½ | 11.15 | 10.80 | 11.15 |

THURSDAY, AUGUST 13, 1914.

| | Open. | High. | Low. | Close. |
|---|---|---|---|---|
| PORK—(Per bbl.)— | | | | |
| September | 22.25 | 22.25 | 22.10 | †22.25 |
| January | 21.60 | 21.60 | 21.50 | 21.50 |
| LARD—(Per 100 lbs.)— | | | | |
| September | 9.62½ | 9.62½ | 9.50 | 9.52½ |
| October | 9.82½ | 9.82½ | 9.70 | ‡9.75 |
| January | 10.15 | 10.15 | 10.05 | 10.10 |
| RIBS—(Boxed, 25c. more than loose)— | | | | |
| September | 12.72½ | 12.72½ | 12.62½ | 12.65 |
| October | 12.50 | 12.50 | 12.37½ | 12.37½ |
| January | 11.20 | 11.20 | 11.10 | 11.05 |

FRIDAY, AUGUST 14, 1914.

| | Open. | High. | Low. | Close. |
|---|---|---|---|---|
| PORK—(Per bbl.)— | | | | |
| September | 22.25 | 22.25 | 22.15 | 22.15 |
| January | 21.25 | 21.25 | 21.25 | 21.25 |
| LARD—(Per 100 lbs.)— | | | | |
| September | 9.55 | 9.55 | 9.42½ | 9.50 |
| October | 9.75 | 9.75 | 9.60 | †9.65 |
| January | 10.02½ | 10.05 | 10.00 | 10.00 |
| RIBS—(Boxed, 25c. more than loose)— | | | | |
| September | 12.60 | 12.75 | 12.60 | 12.67½ |
| October | 12.30 | 12.30 | 12.25 | †12.30 |
| January | 10.97½ | 11.07½ | 10.97½ | 11.00 |

†Bid. ‡Asked.

## CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

### Beef.

| | | |
|---|---|---|
| Native Rib Roast | 18 | @23 |
| Native Sirloin Steaks | 22 | @25 |
| Native Porterhouse Steaks | 30 | @35 |
| Native Pot Roasts | 14 | @17 |
| Rib Roasts from light cattle | 14 | @18 |
| Beef Stew | 12 | @14 |
| Boneless Corned Biskets, Native | | @16 |
| Corned Rumps, Native | | @16 |
| Corned Ribs | | @12½ |
| Corned Flanks | | @10 |
| Round Steaks | 20 | @25 |
| Round Roasts | 18 | @20 |
| Shoulder Steaks | | @18 |
| Shoulder Roasts | 16 | @18 |
| Shoulder Neck End, Trimmed | | @12½ |
| Rolled Roast | 18 | @20 |

### Lamb.

| | | |
|---|---|---|
| Hind Quarters, fancy | 24 | @28 |
| Fore Quarters, fancy | 16 | @18 |
| Legs, fancy | 22 | @25 |
| Stew | | @12½ |
| Chops, shoulder, per lb. | | @18 |
| Chops, rib and loin, per lb. | | @35 |
| Chops, French, each | | @15 |

### Mutton.

| | | |
|---|---|---|
| Legs | 16 | @18 |
| Stew | 8 | @10 |
| Shoulders | | @12½ |
| Hind Quarters | 16 | @18 |
| Fore Quarters | 12 | @14 |
| Rib and Loin Chops | 20 | @22 |
| Shoulder Chops | 14 | @16 |

### Pork.

| | | |
|---|---|---|
| Pork Loins | 22 | @25 |
| Pork Chops | 20 | @24 |
| Pork Shoulders | | @17 |
| Pork Tenders | | @38 |
| Pork Butts | | @20 |
| Spare Ribs | | @14 |
| Hocks | | @11 |
| Pigs' Heads | | @ 8 |
| Leaf Lard | | @12½ |

### Veal.

| | | |
|---|---|---|
| Hind Quarters | 18 | @22 |
| Fore Quarters | 12½ | @14 |
| Legs | 18 | @22 |
| Breasts | 14 | @16 |
| Shoulders | 16 | @18 |
| Cutlets | | @35 |
| Rib and Loin Chops | | @25 |

### Butchers' Offal.

| | |
|---|---|
| Suet | @ 7 |
| Tallow | @ 3¾ |
| Bones, per cwt. | @ 1.00 |
| Calfskins, 8 to 15 lbs. | @18 |
| Calfskins, under 18 lbs. (deacons) | @65 |
| Kips | @15 |

Watch Page 48 for Business Chances

# CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

### Carcass Beef.

| | |
|---|---|
| Prime native steers | 14½@15 |
| Good native steers | 14 @14½ |
| Native steers, medium | @13½ |
| Heifers, good | 12 @12½ |
| Cows | @17 |
| Hind Quarers, choice | @17 |
| Fore Quarters, choice | @12½ |

### Beef Cuts.

| | |
|---|---|
| Cow Chucks | @11 |
| Steer Chucks | @13½ |
| Boneless Chucks | @12½ |
| Medium Plates | @ 8½ |
| Steer Plates | @ 9 |
| Cow Rounds | @12½ |
| Steer Rounds | @15½ |
| Cow Loins | 14 @16 |
| Steer Loins, Heavy | @24 |
| Beef Tenderloins, No. 1 | @35 |
| Beef Tenderloins, No. 2 | 19 @25 |
| Strip Loins | @13½ |
| Sirloin Butts | @16½ |
| Shoulder Clods | @13 |
| Rolls | @15½ |
| Rump Butts | 13 @14½ |
| Trimmings | @10½ |
| Shank | @ 7 |
| Cow Ribs, Common, Light | 12 @12½ |
| Cow Ribs, Heavy | 15 @17 |
| Steer Ribs, Light | 19½@21 |
| Steer Ribs, Heavy | 19½@21 |
| Loin Ends, steer, native | 17½@18½ |
| Loin Ends, cow | @16½ |
| Hanging Tenderloins | @12 |
| Flank Steak | @14½ |
| Hind Shanks | @ 7 |

### Beef Offal.

| | |
|---|---|
| Brains, per lb. | 6½@ 7 |
| Hearts | @ 7½ |
| Tongues | @17 |
| Sweetbreads | 22 @25 |
| Ox Tail, per lb. | 7 @ 8 |
| Fresh Tripe, plain | @ 5½ |
| Fresh Tripe, H. C. | @ 7½ |
| Brains | 7 @ 8 |
| Kidneys, each | @ 6½ |

### Veal.

| | |
|---|---|
| Heavy Carcass, Veal | @13 |
| Light Carcass | @17½ |
| Good Carcass | @18 |
| Good Saddles | @21 |
| Medium Racks | @14½ |
| Good Racks | @15 |

### Veal Offal.

| | |
|---|---|
| Brains, each | @ 8 |
| Sweetbreads | 50 @60 |
| Calf Livers | @26 |
| Heads, each | @25 |

### Lambs.

| | |
|---|---|
| Good Caul | @15 |
| Round Dressed Lambs | @17 |
| Saddles, Caul | @18 |
| R. D. Lamb Racks | @13 |
| Caul Lamb Racks | @13 |
| R. D. Lamb Saddles | @20 |
| Lamb Fries, per lb. | @20 |
| Lamb Tongues, each | @ 4 |
| Lamb Kidneys, each | @ 1½ |

### Mutton.

| | |
|---|---|
| Medium Sheep | @11½ |
| Good Sheep | @12½ |
| Medium Saddles | @13½ |
| Good Saddles | @14 |
| Good Racks | @10½ |
| Medium Racks | @10 |
| Mutton Legs | @14½ |
| Mutton Loins | @11 |
| Mutton Stew | @ 8 |
| Sheep Tongues, each | @ 2½ |
| Sheep Heads, each | @10 |

### Fresh Pork, Etc.

| | |
|---|---|
| Dressed Hogs | @13 |
| Pork Loins | @18½ |
| Leaf Lard | @11½ |
| Tenderloins | @35 |
| Spare Ribs | @12 |
| Butts | @16½ |
| Hocks | @16½ |
| Trimmings | @13 |
| Extra Lean Trimmings | @16 |
| Tails | @ 7½ |
| Snouts | @ 5 |
| Pigs' Feet | @ 3½ |
| Pigs' Heads | @ 5½ |
| Blade Bones | @ 9 |
| Blade Meat | @10 |
| Cheek Meat | @ 9 |
| Hog livers, per lb. | @ 5 |
| Neck Bones | @ 3½ |
| Skinned Shoulders | @18 |
| Pork Hearts | @ 9 |
| Pork Kidneys, per lb. | @ 6½ |
| Pork Tongues | @14 |
| Slip Bones | @ 6 |
| Tail Bones | @ 7 |
| Brains | @ 4½ |
| Backfat | @10 |
| Hams | @18 |
| Calas | @16 |
| Bellies | @19 |
| Shoulders | @15½ |

## SAUSAGE.

| | |
|---|---|
| Columbia Cloth Bologna | @13½ |
| Bologna, large, long, round, in casings | @13 |
| Choice Bologna | @15½ |
| Frankfurters | @13½ |
| Blood, Liver and Headcheese | @11½ |
| Tongue | @15 |
| Minced Sausage | @15 |
| Luncheon Sausage, cloth paraffine | @18½ |
| New England Sausage | @19 |
| Compressed Luncheon Sausage | @18 |
| Special Compressed Ham | @18½ |
| Berliner Sausage | @16 |
| Boneless Butts in casings | @26 |
| Oxford Butts in casings | @22 |
| Polish Sausage | @14 |
| Garlic Sausage | @13 |
| Country Smoked Sausage | @16 |
| Farm Sausage | @16½ |
| Pork Sausage, bulk or link | @12½ |
| Pork Sausage, short link | @13 |
| Boneless Pigs' Feet | @11 |
| Luncheon Roll | @16 |
| Delicatessen Loaf | @18 |
| Jellied Roll | @20 |

### Summer Sausage.

| | |
|---|---|
| Best Summer, H. C. (new) | @29 |
| German Salami (new) | @25 |
| Italian Salami | @28½ |
| Holsteiner | @19½ |
| Mettwurst, New | —@— |
| Farmer | @22 |

### Sausage in Oil.

| | |
|---|---|
| Smoked, large cans, 50 | $6.50 |
| Smoked, small cans, 20 | 6.00 |
| Bologna, large cans, 50 | 6.00 |
| Bologna, small cans, 20 | 5.50 |
| Frankfort, large cans, 50 | 6.50 |
| Frankfort, small cans, 20 | 6.00 |

## VINEGAR PICKLED GOODS.

| | |
|---|---|
| Pickled Pigs' Feet, in 200-lb. barrels | $11.50 |
| Pickled Plain Tripe, in 200-lb. barrels | 8.50 |
| Pickled H. C. Tripe, in 200-lb. barrels | 12.50 |
| Pickled Ox Lips, in 200-lb. barrels | —— |
| Pickled Pigs' Snouts, in 200-lb. barrels | 17.25 |
| Sheep Tongues, Short Cut, barrels | 39.00 |

## CORNED, BOILED AND ROAST BEEF.

| | Per doz. |
|---|---|
| No. 1, 2 doz. to case | $2.15 |
| No. 2, 1 or 2 doz. to case | 4.15 |
| No. 6, 1 doz. to case | 15.00 |
| No. 14, ½ doz. to case | 35.00 |

## EXTRACT OF BEEF.

| | Per doz. |
|---|---|
| 2-oz. jars, 1 doz. in box | $3.75 |
| 4-oz. jars, 1 doz. in box | 7.25 |
| 8-oz. jars, ½ doz. in box | 14.00 |
| 16-oz. jars, ½ doz. in box | 24.50 |
| 2, 5 and 10-lb. tins | $1.75 per lb. |

## BARRELED BEEF AND PORK.

| | |
|---|---|
| Extra Plate Beef, 200-lb. barrels | —@— |
| Plate Beef | —@— |
| Prime Mess Beef | —@— |
| Mess Beef | —@— |
| Beef Hams (220 lbs. to bbl.) | —@— |
| Rump Butts | —@— |
| Mess Pork, old | @24.00 |
| Clear Fat Backs | @23.50 |
| Family Back Pork | @25.00 |
| Bean Pork | @18.50 |

## LARD.

| | |
|---|---|
| Pure leaf, kettle rendered, per lb., tcs. | @12⅛ |
| Pure lard | @11⅛ |
| Lard substitutes, tcs. | @ 9⅝ |
| Lard, compound | @ 9⅛ |
| Cooking, oil, per gal., in barrels | @62 |
| Cooks' and bakers' shortening, tubs | @11⅛ |

Barrels, ⅛c. over tierces, half barrels, ¼c. over tierces; tubs and pails, 10 to 80 lbs., ⅛c. to 1c. over tierces.

## BUTTERINE.

| | |
|---|---|
| 1 to 6, natural color, solids, f. o. b. Chicago | 14½@21 |
| Cartons, rolls or prints, 1 lb. | 15½@22 |
| Cartons, rolls or prints, 2@5 lbs. | 15 @21½ |
| Shortenings, 30@60 lb. tubs | 11½@13½ |

## DRY SALT MEATS.

(Boxed. Loose are ¼c. less.)

| | |
|---|---|
| Clear Bellies, 14@16 avg. | @15½ |
| Clear Bellies, 18@20 avg. | @15¼ |
| Rib Bellies, 18@20 avg. | @15¼ |
| Fat Backs, 12@14 avg. | @11¾ |
| Regular Plates | @12 |
| Clear Plates | @11 |
| Butts | @ 9½ |

Bacon meats, ½c. to 1c. more.

## WHOLESALE SMOKED MEATS.

| | |
|---|---|
| Hams, 12 lbs., avg. | @20¾ |
| Hams, 16 lbs., avg. | @20½ |
| Skinned Hams | @21½ |
| Calas, 4@6 lbs., avg. | @15¼ |
| Calas, 6@12 lbs., avg. | @15 |
| New York Shoulders, 8@12 lbs., avg. | @14 |
| Breakfast Bacon, fancy | @27½ |
| Wide, 10@12 avg., and strip, 5@6 avg. | @20½ |
| Wide, 6@8 avg., and strip, 3@4 avg. | @22¼ |
| Rib Bacon, wide, 8@12, strip, 4@6 avg. | @15½ |
| Dried Beef Sets | @28½ |
| Dried Beef Insides | @30¾ |
| Dried Beef Knuckles | @27½ |
| Dried Beef Outsides | @27½ |
| Regular Boiled Hams | @28½ |
| Smoked Boiled Hams | @29½ |
| Boiled Calas | @22½ |
| Cooked Loin Rolls | @30 |
| Cooked Rolled Shoulder | @22½ |

## SAUSAGE CASINGS.

F. O. B. CHICAGO.

| | |
|---|---|
| Rounds, per set | @21 |
| Export Rounds | @30 |
| Middles, per set | @72 |
| Beef bungs, per piece | @24 |
| Beef weasands | @ 7 |
| Beef bladders, medium | @55 |
| Beef bladders, small, per doz | @80 |
| Hog casings, free of salt | @70 |
| Hog middles, per set | @10 |
| Hog bungs, export | @19 |
| Hog bungs, large, mediums | @10 |
| Hog bungs, prime | @ 7 |
| Hog bungs, narrow | @ 4 |
| Imported wide sheep casings | @1.10 |
| Imported medium wide sheep casings | @90 |
| Imported medium sheep casings | @80 |
| Hog stomachs, per piece | @ 4 |

## FERTILIZERS.

| | |
|---|---|
| Dried blood, per unit | 3.15 @ 3.20 |
| Hoof meal, per unit | 2.75 @ 2.80 |
| Concentrated tankage | 2.60 @ 2.65 |
| Ground tankage, 12% | @2.95 and 10c. |
| Ground tankage, 11% | @2.95 and 10c. |
| Ground tankage, 8 and 25% | @2.85 and 10c. |
| Crushed tankage, 9 and 20% | @2.60 and 10c. |
| Ground tankage, 6½ and 30% | 23.00@24.00 |
| Ground rawbone, per ton | 25.00@27.00 |
| Ground steam bone, per ton | 21.00@22.00 |
| Unground tankage, per ton less than ground | @50c. |

## HORNS, HOOFS AND BONES.

| | |
|---|---|
| Horns, No. 1, 65@70 lbs., aver. | 240.00@260.00 |
| Hoofs, black, per ton | 26.00@ 27.00 |
| Hoofs, striped, per ton | 35.00@ 40.00 |
| Hoofs, white, per ton | 65.00@ 70.00 |
| Flat shin bones, 40 lbs. ave., per ton | 70.00@ 75.00 |
| Round shin bones, 38-40 lbs. av., per ton | 75.00@ 80.00 |
| Round shin bones, 50-52 lbs. av., per ton | 80.00@ 90.00 |
| Long thigh bones, 90-95 lbs. av., per ton | 85.00@ 95.00 |
| Skulls, jaws and knuckles, per ton | 28.00@ 30.00 |

## LARD.

| | |
|---|---|
| Prime steam, cash | @ 9.55 |
| Prime steam, loose | @ 9.10 |
| Leaf | @ 9⅞ |
| Compound | 8¼@ 8⅝ |
| Neutral lard | 10⅝@10⅞ |

## STEARINES.

| | |
|---|---|
| Prime oleo | 8¾@ 9 |
| Oleo, No. 2 | 7¼@ 7½ |
| Mutton | 7⅝@ 7⅞ |
| Tallow | 7 @ 7¼ |
| Grease, yellow | 5⅜@ 5½ |
| Grease, A white | 6⅜@ 6½ |

## OILS.

| | |
|---|---|
| Lard oil, winter strained, tierces | 69 @71 |
| Extra lard oil | 68 @70 |
| Extra No. 1 lard oil | 58 @60 |
| No. 1 lard oil | 50 @52 |
| No. 2 lard oil | 48 @50 |
| Oleo oil, extra | 9¼@ 9⅝ |
| Oleo oil, No. 2 | 8⅞@ 9⅛ |
| Oleo stock | 7½@ 8 |
| Neatsfoot oil, pure, bbls. | 68 @70 |
| Acidless tallow oils, bbls. | 60 @62 |
| Corn oil, loose | @5.50 |
| Horse oil | 6½@ 6¾ |

## TALLOWS.

| | |
|---|---|
| Edible | 6¾@ 7 |
| Prime city | 6¾@ 6⅞ |
| No. 1 Country | 6¼@ 6½ |
| Packers' Prime | 6½@ 6¾ |
| Packers' No. 1 | 5⅞@ 6⅛ |
| Packers' No. 2 | 4⅞@ 5 |
| Renderers' No. 1 | 6 @ 6⅛ |

## GREASES.

| | |
|---|---|
| White, choice | 6⅜@ 6½ |
| White, "A" | 6¼@ 6⅜ |
| White, "B" | 5⅞@ 6⅛ |
| Bone | 5⅛@ 5⅜ |
| Crackling | 5½@ 5¾ |
| House | 4½@ 4¾ |
| Yellow | 5¼@ 5⅜ |
| Brown | 4¾@ 4⅞ |
| Glue stock | 5½@ 5⅝ |
| Garbage grease | 4 @ 4¼ |
| Glycerine, C. P. | 19½@19¾ |
| Glycerine, dynamite | 18½@18¾ |
| Glycerine, crude soap | 12¼@12½ |
| Glycerine, candle | 14 @14½ |

## COTTONSEED OILS.

| | |
|---|---|
| P. S. Y., loose | 44 @45 |
| P. S. Y., soap grade | 43 @43½ |
| Soap stock, bbls., concen., 62@65% f. a. | 2.30@2.40 |
| Soap stock, loose, reg., 50% r. f. a. | 1.00@1.10 |

## COOPERAGE.

| | |
|---|---|
| Ash pork barrels | 75 @ 77 |
| Oak pork barrels | 80 @ 82 |
| Lard tierces | 1.02½@1.05 |

## CURING MATERIALS.

| | |
|---|---|
| Refined saltpetre | 4¾@ 5¾ |
| Boracic acid, crystal to powdered | 7 @ 8 |
| Borax | 3¾@ 4¼ |
| Sugar— | |
| White, clarified | @ 4¾ |
| Plantation, granulated | @ 5 |
| Yellow, clarified | @ 4⅜ |
| Salt— | |
| Ashton, in bags, 224 lbs. | $2.25 |
| Ashton, car lots | 2.00 |
| English packing, in bags, 224 lbs. | 1.45 |
| English packing, car lots | 1.25 |
| Michigan, granulated, car lots, per ton | 3.25 |
| Michigan, medium, car lots, per ton | 3.75 |
| Casing salt, bbls., 280 lbs., 2x@3x | 1.40 |

# LIVE STOCK MARKETS

## CHICAGO

(Special Letter to The National Provisioner from The National Live Stock Commission Co.)

Union Stock Yards, Chicago, Aug. 13, 1914.

We had another very light run of cattle Monday, actual receipts being 10,845 head, including several thousand Western rangers, and because of the meager supply it was a runaway market, prices being generally 25@35c. per cwt. higher. In fact, a top of $10.40 per cwt. was paid for a drove of prime 1,400-lb. beeves, which is 40c. higher than any steers had sold thus far this year, and, as compared with the low spot in the trade a week ago, there were some cattle that showed 50@75c. advance. The phenomenal rise in prices was, of course, almost entirely the result of the scant supply.

Tuesday's run of 3,500 cattle included about 1,500 Westerns, and the meager percentage of native steers in the receipts sold steady at Monday's advance.

Wednesday's run of 17,000 cattle included about 2,500 Western rangers, and the three days' supply totaled about 31,500 as compared with 29,000 for the same period a week ago. The trade ruled a little lower on cattle selling from 9c. down, but not more than a dime decline was shown from Monday's frothy prices, and on the good to choice beeves, or, in other words, anything selling from 9c. up, it was a strong and active market at the highest point of the season thus far. This condition of the trade augurs well for the future of the market, but it is proper to take into consideration the fact that for two weeks the receipts of steers have been very light, indeed, and to this can be attributed in a large measure the sharp advance in the market, which will probably stimulate considerable activity among country buyers, and we would not be surprised if it resulted in rather liberal receipts and perhaps a temporary reaction in the near future, but, in a general way, we believe the receipts of choice to prime beeves will be so moderate during the next few weeks that we can confidently anticipate a strong market with an advancing tendency on that class.

The light receipts of cattle included but a slim percentage of "she" stuff, and the trade on Monday, the opening day of the week, ruled active and anywhere from 10@25c. higher, least improvement being on the canners and cutters, while most of the advance was on heifers; in fact, real choice heifers showed even more than 25c. advance, many of them selling 25@40c. higher than a week ago, and the bull market has been strong and active also, while the calf trade shows 25@50c. improvement, and since the first of the week it has been about a steady market, Wednesday's trade ruling rather slow in the opening hours because of a liberal mid-week run, which consisted largely of steers, but nevertheless as we go to press the advance in the market on butcher stuff has been well sustained, and, as stated in a previous issue of the Post, the little outside operators are buying freely and evidently consider butcher stuff well worth the money. Prices are very high considering the time of the year.

Under prevailing abnormal conditions violent fluctuations in the market can be expected, and because of meager receipts the latter half of last week and again on Monday the trade advanced by leaps and bounds, and Monday's market was anywhere from $1@1.25 per cwt. higher than the low spot in the trade ten days ago, with the extreme top of the market $10.20. Logically, increased receipts and a sharp reaction were due, and Tuesday's run of 20,000 hogs was prima facie evidence of a freer marketward movement, and the trade ruled 25@40c. lower, and was followed by a further decline of 50c. per cwt. on Wednesday, at which time we had 36,000 hogs, or about 10,000 more than generally expected. Choice light and light butcher grades sold from $9@9.25, top $9.40, but orders for that class were limited on account of a lessened Eastern order demand, and the big packing outfits bought a good class of hogs largely within a range of $8.80@9, and big, coarse, undesirable grades sold down around $8.50, and after the Eastern orders were filled it was difficult to get over 9c. We believe the supply of marketable hogs in the country is moderate enough to preclude the probability of any big permanent decline in prices, and look for lessened receipts and some reaction within the near future, but for a day or two Wednesday's big supply of "hold-overs" will have a depressing effect upon the trade.

The sharp upturn in values in sheep and lambs which took place a few days ago stimulated country buyers in their efforts to get stuff to market, and as a consequence Wednesday's arrivals, which are estimated at around 26,000 head, will likely lower prices 10@15c. per cwt., and with anything like liberal runs Thursday and Friday a further decline may be expected, and country operators may reasonably expect to get up against a loss on next week's arrivals unless they operate with caution.

## ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., Aug. 12, 1914.

The receipts of cattle this week amounted to approximately 22,200 head, including 5,450 on the quarantine side. Native beef steers for the week show a gain of about 25@40c. as compared with last week. Quality has generally been good. Today the highest price paid this year was made when 3 loads of 1,212-lb. steers brought $10.10. The bulk of the good offerings has sold from $8.50@9.75, with the medium kinds from $7.50@8.50. All butcher stuff is about 25c. higher for the week. Best heifers, straight carloads, brought $9.60, while mixed carloads of steers and heifers brought as high as $10. The bulk ranged from $8.25@9.50. Cows reached the top of $8, with the bulk selling around $7.50. Veal calves are about 50c. higher, the top today being $11.

Practically all the offerings on the quarantine market were Oklahoma grassers, that sold in a range of $6.50@7.60, the latter price being the top for the week. An active market prevailed throughout the entire week, and prices are generally 25c. higher.

With the uncertain condition of the hog market, which prevailed during the past week or ten days, prices have finally arrived to about normal condition. The week opened with best hogs selling at $9.10. An extremely active market existed from this time until Saturday, and on Saturday best hogs were bringing $9.90. On Monday hogs sold at the highest figure at this market since April 26, 1910, which was $10. Since Monday the market has shown considerable decline. Yesterday the top was $9.90, and today the top is $9.57½. Outside of today's market the general market during the week has been very satisfactory; 44,700 hogs were received this week.

The sheep receipts for the week ending today amounted to 13,550. Mutton sheep for the week are about 75c. higher, the top being $5.25 against $4.50 of last week. Strictly choice lambs today are bringing $8.60, although yesterday they were bringing $8.65. This, however, is about 50c. higher than last week's average. Good clearances were effected at all times.

## OMAHA

(Special Letter to The National Provisioner.)

South Omaha, Neb., August 11.—Not in a good many years has the cattle market fluctuated as wildly as it has for the past ten days. Between the European war and the threat of a general railway strike trade was badly paralyzed the fore part of last week and prices declined sharply all along the line. Since then shippers have been holding back their stock and owing to the very light receipts there has been a general scramble on the part of packers for the cattle in which prices have not only recovered all the ground lost ten days ago, but higher levels have been reached and prices are now at the highest point of the year to date, with every prospect of still further advances should receipts continue light for any great length of time. Only a few corn-feds are coming at this time, and a bunch of good mixed yearlings sold up to $10.05 today, with very fair weighty cattle up to $9.80, and little of any consequence under $8.50. Western grass beef has not been very plentiful, but has recovered fully as rapidly as the natives, and good to choice rangers are easily quotable at $8.50@9. Most of the fair to good range beef is selling around $7.75@8.35, with common kinds and Texans at $6.75@7.75. Cows and heifers are scarce and strong, choice heifers selling up to $7.75, and the bulk of the fair to good butcher and beef stock going around $5.75@6.75, with canners at $3.50@5.50. Veal valves continue in active request, and firmly held at $8.50@10.50, and there is a good outlet and a strong market for bulls, stags, etc., at $5.25@6.75.

Hogs followed the same course as cattle, the 75c.@$1 decline of ten days ago being followed by a $1.25@1.35 advance. Receipts dropped off suddenly, and keen competition from shipping buyers forced packers to get into the game and bid high for their purchases, the market advancing 25@40c. a day. Weight cut little figure, and it is quality that all classes of buyers are after, as the fresh meat trade must be served. It has been a nervous and unsettled market, but the undertone is decidedly bullish. With only 4,400 hogs here today the market was a dime higher. Tops brought $9.15, as against $8.45 last Tuesday, and the bulk of the trading was at $9@9.05, as against $7.80@7.85 a week ago. Prices are the highest they have been since 1910.

Through all the excitement of the past ten days receipts of sheep and lambs have been liberal, and the market has ruled active and stronger under a vigorous demand from both packers and feeder buyers. The market is generally 25@40c. higher than it was a week or ten days ago, and demand from all sources is still strong. Fat lambs are selling at $7.75@8.50; yearlings $6.@6.50; wethers $5.65@6.15, and ewes $5.10@5.60.

## KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, August 11.—Prime cattle sold steady today, at the sharp advance of yesterday, top sales at $10@10.10, with several droves close up. Below the best cattle market was weak to 10c. lower, though there was good action, all the buyers getting out early. Receipts today were 10,000 head, following 11,500 yesterday. The supply carried more beef today, and there were fewer plain 700 to 900 pound steers from Kansas and Oklahoma than yesterday. About 50 cars of good hard finished Missouri steers were here, which included the top cattle. Buyers are partial to big weights, branded Westerns weighing 1,650 lbs., finished in Missouri, selling at $10.25 Monday. Middle grades of corn-fed cattle sold at $8.25@9.40. Grass cattle offerings included wintered steers from the Kansas flint hill district at $8@9.30, as compared with $9.40 for best in this class yesterday. Cattle brought up from Texas this spring and grazed in Kansas brought $8 today, 1,050 lbs. average. The supply of quarantine cattle is 51 cars today; 82 cars arrived Monday. Good cake-fed Texas steers brought $8.60 today, highest August price on record for quarantine cattle, and wintered steers brought $6.75@7.55; light steers, $5.50@6.50. Stockers and feeders are 10@25c. higher this week. Kansas feeders weighing 1,150 lbs. sold at $8.10, and near fat grass steers sold to feeder buyers at $8.55, for a quick turn. Plain stock steers bring $6.90@7.35, choice ones up to $8, and common around $6.25.

Supply of hogs today was 8,000 head, largest run in two weeks, and packers bought freely. Prices were 10c. lower, with best hogs at $9.65, and bulk of sales at $9.40@9.60. The packers paid the top price today, and order buyers made it a fast market.

(Continued on page 43.)

# THE WEEK'S CLOSING MARKETS

## FRIDAY'S GENERAL MARKETS.

### Lard in New York.

New York, Aug. 14.—Market steady. Western steam, $10.40; Middle West, $9.80@9.90; city steam, 9½c. nom.; refined Continent, $10.75; South American, $11.50; Brazil, kegs, $12.50; compound, 8¼@8½c. nom.

### Marseilles Oils.

Marseilles, Aug. 14.—Business was suspended because of the war situation.

### Liverpool Produce Market.

Liverpool, August 14.—(By Cable.)—Beef, extra India mess, —; pork, prime mess, —; shoulders, square, 79s.; New York, 71s.; picnic, 72s.; hams, long, 90s.; American cut, 84s. Bacon, Cumberland cut, 82s.; long clear, 84s.; short backs, 74s.; bellies, clear, 85s. Lard, spot prime, 57s. American refined contract September, 54s. 6d.; 28-lb. boxes, 58s. 3d. Lard (Hamburg), nominal. Tallow, prime city, 30s. 6d.; choice, 33s. 6d. Cheese, Canadian finest white, new 72s. Tallow, Australian (at London), —.

## FRIDAY'S CLOSINGS.

### Provisions.

The Western product market was weaker in the early dealings with light trade, but later showed some recovery.

### Stearine.

The market is very quiet, but their is a firmer tone and oleo is quoted at 8½@9c. nom.

### Tallow.

The market was again very quiet, but with a steady tone. City is quoted at 5¾c. and specials at 6¼c.

### Cottonseed Oil.

The market was fairly active and firm. Prices advanced with good demand and offerings were well taken off the market.

Market closed one decline to five advance. Sales, 9,900 bbls. Spot oil, $6.31@6.50. Crude, Southeast, $5.06 nominal. Closing quotations on futures: August, $6.35@6.45; September, $6.40@6.43; October, $6.34@6.36; November, $6.27@6.30; December, $6.30@6.34; January, $6.32@6.34; February, $6.30@6.36; March, $6.37@6.40; good off oil, $6.15@6.40; off oil, $6@6.40; red off oil, $6.20@6.40; winter oil, $6.50@7.50; summer white oil, $6.40@7.50.

## FRIDAY'S LIVESTOCK MARKETS.

Chicago, August 14.—Hog market firm and 10@15c. higher. Bulk of prices, $9.10@9.40; mixed, $8.80@9.55; heavy, $8.55@9.40; rough heavy, $8.55@8.75; Yorkers, $9.50@9.55; pigs, $7@8.80; cattle, steady to strong; beeves, $7.25@10.50; cows and heifers, $3.70@9.30; Texas steers, $6.40@7.75; stockers and feeders, $5.50@8.10; Western, $7.40@9.30. Sheep market slow and steady; native, $5.30@6.15; Western, $5.50@6.15; yearling, $6@7.15; lambs, $6.60@8.65; Western, $6.90@8.55.

Sioux City, August 14.—Hogs higher, at $8.75@9.10.

St. Louis, August 14.—Hogs higher, at $9.40@9.75.

Buffalo, August 14.—Hogs higher; on sale, 11,200, at $9.65@9.70.

Kansas City, August 14.—Hogs higher, at $8.95@9.55.

South Omaha, August 14.—Hogs higher, at $8.75@9.25.

St. Joseph, August 14.—Hogs strong, at $9@9.40.

Louisville, August 14.—Hogs higher, at $9.25.

Indianapolis, August 14.—Hogs higher, at $9.60@9.70.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 8, 1914, are reported as follows:

### Chicago.*

| | Cattle. | Hogs. | Sheep. |
|---|---|---|---|
| S. & S. Co. | 5,478 | 3,600 | 5,743 |
| Armour & Co. | 3,329 | 3,400 | 7,013 |
| Swift & Co. | 2,959 | 3,200 | 9,452 |
| Morris & Co. | 2,744 | 1,500 | 3,719 |
| G. H. Hammond Co. | 1,041 | 2,100 | ... |
| Libby, McNeill & Libby | 621 | ... | ... |
| Total (complete) | 17,321 | 40,100 | 39,536 |

Western Packing & Provision Co., 7,200 hogs; Anglo-American Provision Co., 1,700 hogs; Independent Packing Co., 3,700 hogs; Boyd, Lunham & Co., 3,200 hogs; Roberts & Oake, 2,800 hogs; Brennan Packing Co., 3,800 hogs; Miller & Hart, 1,100 hogs; others, 5,100 hogs.

### Kansas City.

| | Cattle. | Hogs. | Sheep. |
|---|---|---|---|
| Armour & Co. | 2,464 | 1,946 | 1,137 |
| Fowler Packing Co. | 365 | ... | 904 |
| S. & S. Co. | 1,980 | 1,796 | 2,314 |
| Swift & Co. | 3,335 | 1,143 | 2,827 |
| Cudahy Packing Co. | 3,184 | 1,165 | 2,371 |
| Morris & Co. | 1,955 | 571 | 2,342 |
| Blount | 147 | 898 | ... |
| Dold Packing Co. | 26 | 933 | ... |
| M. Rice | 162 | 407 | ... |
| Butchers | 217 | 295 | 39 |

Independent Packing Co., 611 cattle; S. Kraus, 372 cattle; L. Levy, 28 cattle; I. Meyers, 165 cattle; John Morrell & Co., 182 cattle; Schwartz, Bolen & Co., 2,446 hogs; E. Storm, 23 hogs; Wolf Packing Co., 135 cattle.

### Omaha.*

| | Cattle. | Hogs. | Sheep. |
|---|---|---|---|
| Morris & Co. | 733 | 1,633 | 4,768 |
| Swift & Co. | 1,452 | 1,181 | 11,863 |
| Cudahy Packing Co. | 1,562 | 2,480 | 10,876 |
| Armour & Co. | 1,526 | 955 | 13,316 |
| Swartz & Co. | ... | 770 | ... |
| J. W. Murphy | ... | 4,793 | ... |

Lincoln Packing Co., 42 cattle; South Omaha Packing Co., 11 cattle and 35 hogs; John Morrell & Co., 3 cattle; Omaha Serum Co., 7 hogs; Axtell & Co., 560 sheep; Kohrs Packing Co., 145 hogs; others, 3,548 cattle and 11,606 sheep.

### St. Louis.

| | Cattle. | Hogs. | Sheep. |
|---|---|---|---|
| Morris & Co. | 2,457 | 1,539 | 2,431 |
| Swift & Co. | 2,724 | 273 | 2,868 |
| Armour & Co. | 2,236 | 505 | 2,667 |
| St. Louis Dressed Beef Co. | 424 | ... | ... |
| Independent Packing Co. | 9,115 | 624 | 154 |
| East Side Packing Co. | 155 | 1,815 | ... |
| J. H. Belz Provision Co. | ... | 1,416 | ... |
| Heil Packing Co. | ... | 1,157 | ... |
| Carondelet Packing Co. | 49 | 265 | 25 |
| Sartorius Provision Co. | ... | 291 | ... |
| Krey Packing Co. | 20 | 1,408 | ... |
| Others | 1,806 | 12,161 | 2,019 |

### St. Joseph.*

| | Cattle. | Hogs. | Sheep. |
|---|---|---|---|
| Swift & Co. | 750 | 1,927 | 3,233 |
| G. H. Hammond Co. | 400 | 536 | 3,308 |
| Morris & Co. | 525 | 1,288 | 2,495 |
| United Dressed Beef Co. | 32 | ... | ... |
| Others | ... | 1,034 | ... |

### Sioux City.

| | Cattle. | Hogs. | Sheep. |
|---|---|---|---|
| Cudahy Packing Co. | 646 | 2,606 | ... |
| Armour & Co. | 525 | 2,234 | ... |
| R. Hurni Packing Co. | 142 | ... | ... |
| Independent Packing Co. | ... | 1,074 | ... |

J. L. Brennan Co., 61 cattle; Dubuque Packing Co., 70 hogs; Wilson Provision Co., 394 hogs; Sacks Dressed Beef Co., 45 cattle; Cudahy Bros. Co., 935 hogs; Parker, Webb & Co., 608 hogs; Statter & Co., 38 cattle; Roberts & Oake, 717 hogs; Layton Packing Co., 748 hogs; others, 2,482 cattle.

*Incomplete.

## NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO AUGUST 10, 1914.

| | Beeves. | Calves. | Sheep and lambs. | Hogs. |
|---|---|---|---|---|
| New York | 1,720 | 4,627 | 321 | 4,416 |
| Jersey City | 3,644 | 2,538 | 34,742 | 14,056 |
| Central Union | 2,267 | 539 | 15,595 | 11 |
| Lehigh Valley | 1,560 | 305 | 3,243 | — |
| Scattering | — | 128 | — | 4,400 |
| Totals | 9,191 | 8,137 | 53,901 | 22,883 |
| Totals last week | 8,428 | 9,041 | 49,978 | 23,792 |

## ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to August 14, 1914, show that exports from that country were as follows: To Europe, 67,821 quarters; to North America, 11,214 quarters. The previous week's exports were as follows: To Europe, 68,021 quarters; to North America, 19,561 quarters.

## RECEIPTS AT CENTERS

SATURDAY, AUGUST 8, 1914.

| | Cattle. | Hogs. | Sheep. |
|---|---|---|---|
| Chicago | 200 | 4,500 | 2,000 |
| Kansas City | 400 | 500 | |
| Omaha | 100 | 1,500 | 100 |
| St. Louis | 130 | 2,000 | 200 |
| St. Joseph | | 600 | |
| Sioux City | | 2,000 | 300 |
| St. Paul | 150 | 600 | 100 |
| Oklahoma City | 100 | | |
| Fort Worth | 100 | 110 | |
| Milwaukee | | 968 | |
| Denver | 100 | | |
| Toledo | | 150 | |
| Louisville | 100 | 238 | 1,589 |
| Indianapolis | 250 | 4,000 | |
| Pittsburgh | | 1,000 | 1,000 |
| Cincinnati | 200 | 1,100 | 3,800 |
| Buffalo | 500 | 2,000 | 400 |
| Cleveland | 20 | 1,000 | 200 |
| New York | 834 | 832 | 5,584 |

MONDAY, AUGUST 10, 1914.

| | Cattle. | Hogs. | Sheep. |
|---|---|---|---|
| Chicago | 12,000 | 16,000 | 24,000 |
| Kansas City | 11,500 | 2,300 | 1,300 |
| Omaha | 4,400 | 12,000 | 14,000 |
| St. Louis | 6,100 | 8,100 | 2,100 |
| St. Joseph | 800 | 1,500 | 1,600 |
| Sioux City | 1,200 | 2,000 | |
| St. Paul | 2,400 | 2,000 | 2,600 |
| Oklahoma City | 350 | 100 | 300 |
| Fort Worth | 2,300 | 200 | 500 |
| Milwaukee | 25 | 1,210 | |
| Denver | 300 | 200 | |
| Toledo | | 300 | |
| Louisville | | 3,000 | |
| Wichita | | 100 | |
| Indianapolis | 950 | 6,000 | |
| Pittsburgh | 2,100 | 5,500 | 9,500 |
| Cincinnati | 1,800 | 5,200 | 4,600 |
| Buffalo | 5,200 | 11,500 | 6,600 |
| Cleveland | 500 | 2,000 | 5,000 |
| New York | 3,798 | 6,744 | 18,350 |

TUESDAY, AUGUST 11, 1914.

| | Cattle. | Hogs. | Sheep. |
|---|---|---|---|
| Chicago | 4,500 | 21,000 | 22,000 |
| Kansas City | 11,000 | 9,000 | 9,000 |
| Omaha | 2,200 | 5,000 | 13,000 |
| St. Louis | 6,900 | 14,300 | 5,200 |
| St. Joseph | 900 | 5,000 | 2,500 |
| Sioux City | 500 | 3,000 | 1,200 |
| St. Paul | 1,400 | 2,000 | 200 |
| Oklahoma City | 1,300 | 500 | |
| Fort Worth | 1,300 | 400 | 300 |
| Milwaukee | | 1,178 | |
| Denver | 400 | 700 | |
| Toledo | | 1,000 | |
| Louisville | | 1,590 | 960 |
| Detroit | | 125 | |
| Wichita | | 395 | |
| Indianapolis | 1,400 | 10,000 | |
| Pittsburgh | | 1,500 | 1,000 |
| Cincinnati | | 5,197 | |
| Buffalo | 400 | 2,000 | 1,000 |
| Boston | 1,978 | 14,716 | 9,857 |
| Cleveland | 40 | 1,000 | 400 |
| New York | 2,230 | 720 | 9,783 |

WEDNESDAY, AUGUST 12, 1914.

| | Cattle. | Hogs. | Sheep. |
|---|---|---|---|
| Chicago | 10,000 | 37,000 | 27,000 |
| Kansas City | 8,400 | 6,000 | 4,300 |
| Omaha | 1,400 | 7,000 | 11,000 |
| St. Louis | 5,100 | 14,500 | 3,500 |
| St. Joseph | 1,500 | 6,000 | 600 |
| Sioux City | | 6,000 | |
| St. Paul | 900 | 3,000 | 300 |
| Fort Worth | 2,000 | 400 | |
| Milwaukee | | 2,058 | |
| Louisville | 200 | 5,000 | 2,194 |
| Detroit | | 1,500 | |
| Wichita | | 1,264 | |
| Indianapolis | 1,700 | 8,000 | |
| Cincinnati | | 4,659 | |
| Buffalo | 100 | 4,000 | 600 |
| Cleveland | 100 | 2,000 | 2,000 |
| New York | 2,628 | 6,317 | 10,420 |

THURSDAY, AUGUST 13, 1914.

| | Cattle. | Hogs. | Sheep. |
|---|---|---|---|
| Chicago | 5,500 | 17,000 | 12,000 |
| Kansas City | 4,000 | 4,000 | 3,000 |
| Omaha | 5,000 | 6,500 | 7,200 |
| St. Louis | 3,600 | 9,000 | 3,000 |
| St. Joseph | 1,500 | 5,600 | 1,500 |
| Sioux City | 500 | 3,000 | 1,700 |
| St. Paul | | 2,000 | |
| Milwaukee | | 995 | |
| Louisville | | 2,275 | 1,192 |
| Detroit | | 2,800 | |
| Wichita | | 1,264 | |
| Indianapolis | | 5,000 | |
| Cincinnati | | 3,281 | |
| Buffalo | 200 | 7,500 | 1,000 |
| Cleveland | | 3,000 | |
| New York | 903 | 1,199 | 4,848 |

FRIDAY, AUGUST 14, 1914.

| | Cattle. | Hogs. | Sheep. |
|---|---|---|---|
| Chicago | 1,500 | 10,000 | 10,000 |
| Kansas City | 1,000 | 1,500 | 2,000 |
| Omaha | 400 | 4,500 | 7,000 |
| St. Louis | 1,500 | 400 | 1,000 |
| St. Joseph | 300 | 1,600 | 500 |
| Sioux City | 100 | 4,500 | |
| Fort Worth | 1,200 | 700 | 200 |
| South St. Paul | 800 | 4,000 | 500 |
| Oklahoma City | 250 | 250 | |

**Do you read the "Practical Points for the Trade" page every week?**

# Retail Section

## PRACTICAL TALKS WITH SHOP BUTCHERS

### Objections to Carrying Canned Meats Are Answered

**By a Veteran Retailer.**

In Greater New York alone there are supposed to be about 8,000 butcher shops. How many of these shop keepers are able to grasp the opportunities for increasing their business, and incidentally their profits, with no additional expense of help, rent, light or delivery? Comparatively few of them, for the reason that they can't see far enough ahead. This sounds harsh, but it's unfortunately true.

Why? Well, for one thing, they permit their customers to go to a next door or next block grocery store, and buy goods that properly belong in a meat shop. And that is canned meats.

To attempt to explain the many reasons for this state of affairs is practically impossible. Doubtless every shopkeeper would have a different reason, one more silly than the other. Here are a few of them:

"I haven't the time to bother with canned meats."

"I haven't the room to spare."

"I'm a butcher (with great pride!), not a grocer."

"I don't know anything about groceries. My neighbor handles that kind of stuff, and I don't want to fall out with him."

"I wouldn't be bothered with 'em; there isn't enough profit in them to make it worth my while to handle them."

"My journeymen are not grocery clerks. My customers come here to buy meat, not canned goods. I used to handle them but I threw them out."

These are just a few of the reasons that would probably be given, while two would probably suffice, and they are lack of perception and lack of ambition to get out of the same old rut they have been traveling in for years. They do not realize that more and more it is necessary for the purchasing public to economize, and even the high grade customer tries to squeeze in something cheap for her table at least once a week, while to the poorer customer the canned meats that are on the market today have been an inestimable boon.

The fact is that the butcher doesn't know what an immense variety and large assortment of meats and meat products are being canned, not alone for the economy of it, but for convenience, particularly during the warm weather, when the housewife does not care to stand over a hot stove.

Another and very good reason for handling a full line of these goods is that anybody and everybody who can possibly do so tries to get away for a week end for a much-needed rest and recreation, and canned goods are the good old standbys for these weekly outings, not to speak of the thousands of daily trips during the heated spells.

And even in the winter time there is hardly a Saturday that a customer will not buy her breakfast, lunch and dinner meats and then go to the grocer for a can of sardines or potted tongue or canned roast or corned beef, or something of that kind, to serve cold for Sunday night tea or late supper. And why the butcher, knowing this to be so, makes no effort to get any of this trade, is a deep, dark mystery, seeing that it runs into hundreds of dollars yearly.

**Why Butchers Should Handle Canned Meats.**

Here are the answers to those butchers who have given their reasons for not handling canned goods. The first says: "I haven't the time to bother with them." He probably keeps a small shop doing a fair morning and evening business. From 1 to 4 p. m. he does no business at all during the warm weather, and not much more during the winter. As long as he makes a living he's satisfied. How much longer it would take him to sell only one dollar's worth of canned goods a day does not require an expert accountant to figure out.

And if his profit on that one dollar's worth of goods sold was only 15 cents, it's about double what he makes on two legs of beef cut up for soup meat, which means the hard work of cutting up, sawing and chopping meat and bones weighing 30 to 40 pounds.

The second man says, "I haven't the room to spare." The half-dozen shelves he could put up in a single window would hold enough canned goods (not to speak of the attractive appearance it would make) to make as much and more profit than would the sale of 500 pounds of California hams, and that's not to mention the room behind his rails running the full length of the shop, where long, deep shelves could be installed at a trifling cost.

The third party says, "I'm a butcher, not a grocer." Sure, you're a butcher! But what about the grocer next door who sells meat to your customer? Canned meat, but nevertheless meat, that you should sell. He's as much a butcher as you are, and a grocer besides, and these few floating pennies would be just as good to you as to him. The difference is that he's wide awake and you're asleep!

Number four says, "I don't know anything about groceries." If he isn't deaf, dumb, blind and lame, he knows just as much about groceries as the grocer knows about meat. The ability to sell canned goods requires neither skill nor grocery experience. They shrink not, neither do they spoil.

The next gentleman, who says "My neighbor handles that kind of stuff," and he does not want to fall out with him, needs a guardian. The very fact of his saying his neighbor handles canned meats is an admission that his neighbor has more brains and business ability than he has, because he permits him to cut into his business and sell meat to his (the butcher's) customers. That kind of goods should be sold in the butcher shop.

(To be continued.)

### LOCAL AND PERSONAL.

F. G. Hosley has purchased the meat business of Sherwin & Williams at Jamaica, Vt.

Frank Hooper's meat market at Castine, Me., has been purchased by the Patterson Bros. Mr. George Wardwell will have charge of the market.

A meat and grocery store will be opened at 263 West Federal street, Youngstown, Ohio, by the National Market Company. Mr. L. A. Solomon will be the manager.

C. Turner has succeeded to the meat business of Mrs. Geo. Montague at Bellaire, Mich.

Barrett & Shanks have purchased the butcher shop of Edward Brudy at Kingsley, Mich.

The Goff-Crook meat market has been opened in the new building on Newport avenue, Waverly, Wash.

Leo Menuey, of Stuart, has purchased the meat market of Bert McClary at Wayne, Neb.

A. G. Bohnert is engaging in the meat business at Wayne, Neb.

Robinson & Miller are about to engage in the meat business at Kearney, Neb.

Wm. Willard, of Oshkosh, Neb., has sold out his meat business to J. W. Williams.

O. R. Neal, of Neodesha, has purchased the Smith meat market at Eureka, Kan.

F. L. Hamilton, of Bartlett, Kan., has been succeeded in the meat business by R. F. Lonnecker.

J. M. Miller has disposed of the Altoona Meat Market at Altoona, Kan., to F. P. Radliff.

J. J. Allen, who recently sold his meat business in the north part of Lawrence, Kan., is about to again engage in business.

Walter Wilson has moved his butcher shop from Climax, Kan., to Severy, Kan.

Wm. King has moved his meat market from Eureka to Garnett, Kan.

The Wagner Meat Company will open a meat market at 567 Bloomfield avenue, Montclair, N. J.

L. L. Schneider, of Grandview, has purchased the meat market of Wanerns & Company at Wapello, Iowa.

### RETAILERS TEACH CUSTOMERS.

An object lesson in reducing the cost of living was given the public at Kenosha, Wis., last week, when meat dealers at their annual picnic served a meal, the principal part of which were meats of the cheaper cuts. At the conclusion of the picnic the dealers reorganized the Retail Meat Dealers' Association. It was announced the first work of the organization will be the education of the public to the use of cheaper meats.

One of the leaders in the movement in telling of the picnic said: "There was a regular old fashioned New England boiled dinner, with portions of the neck of the beef as the meat portion; plate beef was cut and served cold, and flank steaks were made the service for the speakers' table as an especial delicacy. There were no rib roasts at thirty

cents a pound or sweet breads or even calfs' liver.

"The dinner was in keeping with the declaration that an educational campaign must be started in Kenosha in order to make it possible for the marketmen to continue in business, and for the people of the city to continue to eat meat. The palate of Kenosha has been educated up to eating of only the choicest cuts of beef, and in order to get the prices of beef reduced or retained at the present rates the people will have to be educated downward. A lot of them will have to learn that the sweetest meat is that with a lot of fat about it, and that a hamburger steak has just as much or a lot more nourishment as a pin bone sirloin."

## ECONOMIC PRODUCTION OF BEEF.

(Concluded from page 16.)

from the report of the Texas Experiment Station and tend to confirm the statement that beef can be produced as economically in the South as in any other section of the United States. If every advantage were taken of our natural conditions for the amplification of our pasture areas and the utilization of silage the pendulum would swing decidedly towards the South.

As to the other forms of roughness and amendments which may be used in connection with cotton-seed meal some very interesting results were obtained at the Texas Station. It was shown, for instance, that rice bran added to a ration of cotton-seed meal and hulls was of some advantage in increasing the rate of gain and lowering the cost. Rice polish added to a similar ration increased the rate of gain at the same cost.

Rice hulls were not satisfactory as a substitute for cotton-seed hulls, the steers not eating them with any great relish. Rice hulls fed with cotton-seed meal, rice bran and molasses were found satisfactory. Sorghum hay in a ration of cotton-seed meal and rice bran gave about the same results as cotton-seed hulls. The rate of gain per day was slightly in favor of the hulls, being 2.98 pounds as against 2.35 pounds for the sorghum hay.

These results will probably be somewhat surprising to many people that seem to have concluded that sorghum hay would of necessity be superior to hulls as a source of roughness in a ration for beef cattle. Cowpea hay was not found as satisfactory as cotton-seed hulls in a ration of rice bran and cotton-seed meal. The gain per head per day where the hulls were used was 2.98 pounds, and where the cowpea hay was used, 2.3 pounds. Peanut hay was also unsatisfactory in a ration of rice bran and cotton-seed meal. This was probably due in some measure at least to its high content of protein.

Alfalfa hay was unsatisfactory when added to a ration of rice bran and cotton seed meal. The reason assigned above probably held in this case as well. Molasses added to a ration of cotton seed meal and hulls was of some advantage as regards more rapid and cheaper gains. In feeding steers on grass a mixture of corn and cotton-seed meal gave better results than corn alone.

### Some Very Interesting Facts.

These results bring prominently to the attention of the cattle feeder some very interesting and instructive facts. The data should be studied and considered carefully and every farmer who is interested in the raising of beef cattle should adjust his situation so as to utilize those rations which will enable him to produce beef at the lowest cost while securing the largest daily gain in body weight.

The Southern farmer labors under no handicap as compared with the Western stockman in the matter of desirable foodstuffs for finishing beef cattle. A better grade of live-stock is of course desirable, but the raw materials out of which to construct a suitable ration are produced now in large quantities and at a relatively speaking fair price as compared with the cost of corn and alfalfa hay in the Middle West.

The construction of a silo on every farm where the maintenance of beef cattle is undertaken will add the element needed to insure the finishing of beef cattle in the South most advantageously. As pointed out from time to time in previous articles, this is not a difficult or costly structure to erect. The Southern farmer should lay definite plans to erect a silo and utilize his locally produced foodstuffs and improve the quality of his live stock. When these three things are done, the business of raising and finishing beef cattle will have been established on a firm foundation.

## ARGENTINE MEAT PRODUCTS.

(Concluded from page 35.)

Kingdom, 10,092 tons to Belgium, and 8,854 tons to the United States.

Of the jerked beef, 2,187 tons went to Brazil and 1,148 tons "on orders."

Exports of finished or "elaborated" animal products in 1913 were as follows:

| | | |
|---|---|---|
| Animal oils | tons | 600 |
| Soup stock | " | 1,251 |
| Canned meat | " | 12,574 |
| Casein | " | 3,446 |
| Glue | " | 26 |
| Cream | " | 100 |
| Dressed sheepskins | doz. | 87,324 |
| Stearin | tons | 407 |
| Meat extract | " | 799 |
| Glycerin | " | 545 |
| Beef scrap and meal | " | 2,744 |
| Common soap | " | 30 |
| Butter | " | 3,784 |
| Margarin oil | " | 6,209 |
| Cheese | | 7 |
| Rendered tallow and grease | tons | 63,089 |
| Sole leather | pieces | 12 |

Nearly all the butter, 3,324 tons, was exported to the United Kingdom, and 50 tons to the United States. Of the rendered tallow and grease, 16,708 tons went to the United Kingdom, 12,952 tons to Germany, 3,943 tons to Belgium, 3,646 tons to Italy, 3,484 tons to France, and 2,724 tons to Brazil.

Exports of "residuary" products for 1913 were as follows:

| | Tons. |
|---|---|
| Bone ash | 895 |
| Lard scrap | 2,428 |
| Hoofs (cloven) | 2,616 |
| Tankage | 28,630 |
| Bones | 30,716 |
| Hoofs | 1,848 |
| Dried blood | 5,124 |
| Salted casings | 6,000 |
| Dry casings | 188 |

Of bones, 16,758 tons were exported to the United States, 4,591 tons to France, 2,554 tons to Belgium, 1,970 tons to the United Kingdom, 861 tons to Italy, and 562 tons to Germany.

## "SAFETY FIRST."

From observation and personal experience I have learned to know that the most profitable and easiest selling goods to handle across the counter of the average storekeeper is the line that is backed up by the convincing arguments of those manufacturers who are not afraid to back up their goods by publicity advertising. An article that does not contain merit could not be brought to public notice successfully.

'Tis true there are a great many things offered for sale at a much lower price, that are perhaps "just as good," but the difference in price is the purchase price alone, and does not take into consideration the selling cost. The "just as good" kind requires valuable front space, and continuous personal introduction and push. When one lets up on it, the demand and sale for it gradually ceases.

The advertised article is "called for," and if you have it in stock is sold. Furthermore, a dissatisfied customer seldom blames the merchant for any disappointment in her purchase, but will, if it doesn't meet with her expectations, change off to another branch, and you lose her trade.

Therefore, the "Safety First" slogan of trade is greatly in favor of the advertised article, and the inducement to take on a new line, with me, would have to be very great, without the public indorsement of the maker. —Trade.

## ONE CAUSE OF HIGH PRICES.

Members of the Master Butchers' Association of America are butchers and not livestock men.

Their suggestions for relieving high cost conditions in the meat trade, that of prohibiting slaughter of calves by legislation and government aid in establishing fully equipped farms for people to go upon, are both illogical.

The butcher himself is a potent factor in creating high cost of beef. He ordinarily does not encourage his customers to buy the cheaper cuts of the carcasses. His chill box is usually filled with the higher costing cuts and he displays these on his block in most cases.

He should be a worker in the cause looking toward more general consumption of the whole carcass by all the people.

There are dozens of every butcher's customers who, when they order beef, either get a rib roast of a sirloin or porterhouse steak. They simply would not have a cut of beef from the forequarter of a steer or a cow even though it could be bought much cheaper than the higher grade meat.

They want the best and the butcher—possibly he is not altogether to blame for this condition—must give them what they demand or his competitor will.

The butcher, however, should help to encourage bigger consumption of the cheaper cuts of beef, and that would aid in some measure to equalize price conditions.

Too, the butcher ought to bring down his overhead charges and thus put himself in a position to sell at a little less margin over his wholesale cost.

The butcher is extravagant as a shopkeeper, and his customer is more so. The latter demands delivery of every item, refusing to carry home a single package in most cases.

The butcher's cost of operations is necessarily high, because he does not encourage the customer to do his own delivering.

In many cities the laundries charge 20 to 25 per cent. less for their work where the customer does not demand collecting and delivery service. The laundries prosper under this system. It helps to bring down overhead cost of operation. The butcher might try it.—Drovers' Journal.

# New York Section

T. E. Ray, from the Chicago office of Swift & Company, is a new man in the New York office. He will have charge of the country houses.

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Swift & Company's sales of beef in New York City for the week ending May 16 averaged as follows: Domestic beef, 13.32 cents; imported beef, 11.08 cents per pound.

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August F. Grimm, the new second vice-president of the United Master Butchers of America, returned from Chicago early this week and has been busy receiving congratulations ever since.

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South Brooklyn's United Master Butchers' Association will hold its annual outing at New Dorp Hotel, Munger's Beach, Staten Island, Sunday, August 16. Arrangements are complete for the usual good time.

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The Standard Provision Company's plans for its new abattoir and packing plant on New York Bay, Jersey City, at foot of Communipaw avenue, are progressing rapidly. Contracts for construction have been let for all buildings at a cost of $175,000. The plant is one story, 300 x 289 feet.

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The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending Saturday, August 8, 1914, by the New York City Health Department: Meat.—Manhattan, 2,543 lbs.; Brooklyn, 18,891 lbs.; The Bronx, 15 lbs.; total, 21,449 lbs. Fish.—Manhattan, 64,175 lbs.; Brooklyn, 2,301 lbs.; total, 66,476 lbs. Poultry and game.—Manhattan, 2,888 lbs.; Brooklyn, 12 lbs.; total, 2,900 lbs.

—

A. B. Von Thun, of Brooklyn, formerly owner of a chain of markets in that city, died after a brief illness on August 8. He was 44 years of age and well known in the meat and poultry trade. He sold his "World Meat Market Company" stores several years ago and lived abroad for a time, returning to Brooklyn a year or so ago to open a new market on Nostrand avenue. He was a genius at organizing successful shops. He leaves a widow and four brothers.

—

Base ball continues to divide honors evenly with war, and advancing prices for meats, among the wholesale houses. The game between the New York Butchers Dressed Meat Company's nine and that of the U. D. B. Company's representatives last Sunday on the West 28th street grounds was a hot one every way, and if the former won it does not mean the latter cannot play ball, even if the score was 12 to 2. The N. Y. B. D. M. nine are out to meet any beef house team anywhere.

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The advice of Mrs. Julien Heath, president of the National Housewives' League in a special address to all branches of the league, to meet and consider and investigate local prices and report any advance to the national officers, is in line with District Attorney Whitman's pronunciamento that he will investigate and act if necessary on any attempt to raise food prices unduly. The political and advertising effect of these moves on the harassed retailer and the packers may make them worth the uttering, but economically they are as useful as old King Canute's broom was in keeping the rising tide off his tootsies.

—

With the municipal markets of Los Angeles declared a failure in the effort to bring producer and consumer together and the failure as well of the parcels post for getting farm produce in the hands of the housewife at a minus-the-middleman price, because the farmers all wanted city prices and the new municipal abattoir at Houston not paying expenses much less reducing costs, it is clear the road of the reformer is stony and hard to travel. Theories for municipal help or government help to consumers do not work out unless producers wish to co-operate. The many proposals from clubs of women and some politicians to give New York a long chain of municipally supported markets would be not much more helpful here than these other schemes tried in other cities, and which have not lowered meat or provision costs.

## BULLY BACON!

Talk of "angel-food" and fruit cake;
  Piquant sauces, hot or cold;
Camembert, de Brie and Roquefort,
  All your cheesees, young or old;
Roasted turkey with cranberries;
  Oysters, clams and caviar;
Snails and lobsters, dainty frog legs,
  High-toned grub from near and far;
Crabs and crawfish—fish of all kinds,
  Fresh or salt or in the can:
There is naught like bully bacon
  Sizzling in a frying pan.

If you've saddled up at daybreak,
  Roped and branded all day long;
Standing off your mid-day hunger
  With a "seegareet" and song;
"Whackin' yearlin's," "busting" outlaws,
  Chasin' rustler or coyote;
When you've headed back at twilight
  You can ease that thirsty throat
And that aching void in midriff,
  Make a smile o'erspread your tan
Just by thinking of that bacon
  Sizzling in the frying pan.

If you've sorted, picked or shoveled
  All day long in gang and ore,
And have bruised fingers aching,
  Tired joints and muscles sore.
You plod wearily from your labor
  With a frown upon your brow
And your hands thrust deep in pockets
  And your inmost heart, I trow,
Puts your lot down as a hard one:
  But 'twill all seem different, man,
When you hear the bully bacon
  Sizzling in the frying pan.

You may talk about that Spring song
  And that "Flower song" and such;
The grand technique of Kubelik
  And Paderewski's velvet touch;
Rondelay or valse, concerto,
  Rhapsody, caprice or largo;
Songs in English, Dutch or Dago,
  In diction, dialect or argot;
There's no music half so tuneful
  To the tired and hungry man
As the song of bully bacon
  Sizzling in a frying pan.

—Dan Wylie in Butchers and Stock Growers' Journal.

## LOSSES CAUSED BY BROKEN EGGS.

Mechanical injury to eggs, due to rough handling, causes a great loss to the egg industry every year, as well as a food loss to the consumers. Eggs that are completely wrecked (and termed "mashed," in commerce) are not only worthless themselves, but they soil a number of eggs, otherwise good. When the shell is so broken that the contents are escaping the egg is termed a "leaker."

Another class of eggs which have a technical term applied to them because of mechanical injury are the "checks." "Checks" are eggs the membranes of which are intact but with cracked shells. The egg industry has to contend with an enormous number of these. If the crack or defect is visible only when the egg is held before a candle or when it is gently tapped against another sound egg it is called a "blind check." This tapping of one egg against another is called "clicking" by the egg men.

"Leakers" are thrown out at every stage of handling. The country merchant usually throws them away when he discovers them, as do the egg peddler and the city retailer. They therefore constitute a total loss. "Checks" are sure to rot quickly when on the market, for they are ready prey for any mold or germs that may chance to fall into the crack. They are usually disposed of as soon as possible and are likely to be found in greater numbers in markets near a section producing eggs. If found at a distance from a producing section a cracked egg is more than likely to be of very low quality. However, there are plenty of "checks" which are fresh and above reproach except for the damaged shell, but they must be handled carefully and rushed to the consumer as quickly as possible.

The egg with a dirty shell is one of the most objectionable factors of the egg industry. However, it must be remembered that outer filth is not conclusive evidence that the contents of the eggs are infected. Of course if eggs have shells that are cracked as well as dirty they may well be regarded with suspicion.

The great drawback in the case of dirty-shell eggs is that they bring a lower price in the market, although the egg may be large and its contents fresh. Eggs with dirty shells do not store well. They are, therefore, not available for holding when the surplus production is great and when the market can secure more "clean" eggs than it needs. Often they scarcely pay the expense of marketing.

When shells are stained, as well as dirty, there is an indication that water as well as filth has come in contact with the egg shell, and such eggs when stale are often infested with bacteria that have gone through the pores of the shell. Stains can not usually be washed off. Eggs that are to be kept should never be washed, as water will remove the natural coating that protects the contents of the egg.

The highest percentage of dirty-shell eggs occurs during wet spring weather. Since they do not keep well a large number find their way to egg-breaking establishments, as do the cracked eggs that are termed "checks."

The egg dealer encounters enough unfavorable conditions resulting from bad weather without those that result from rough handling and mechanical injury. When warm weather prevails eggs go stale and many of them show what is termed "heat." This means that the yolk rises in the shell and is flattened, and the white becomes thinner than normal, while the air space in the egg increases in size. In the fertile egg the change goes further, for the egg begins to hatch.

What the commercial trade terms a "weak" egg or a "watery egg" is merely a stale one which has usually suffered rough handling. The result is that the white is frequently

thin and the membrane lining of the egg proper has become so loosened that the latter rattles around loosely when the egg is turned. In the late summer and autumn when the hens are not laying, and country merchants are withholding stocks for high prices in the future, such eggs form a very large proportion of the current receipts of the city market.

### SHOP SHOTS.

You cannot cut off all the expense of running your business if you try. See that your expenses are necessary and they will not trouble you.

You would condemn a farmer for not knowing whether a cow earned her way or was merely a "boarder." How many lines are you carrying that are boarders?

The merchant who will not co-operate with his fellow-merchants cannot complain if they do not seem much interested in his success.

It is a wise business man who can distinguish accurately between a leak and a legitimate expense every time.

You may not think you need to consider outdoor advertising for your store, but is there no place where you can put up a big sign on the outside of your building and profit by it?

No two customers are just exactly alike. The success of a salesman depends very much on his ability to adjust himself to the peculiarities of every individual comer.

It is not enough to be able to get along with customers by keeping your mouth shut. You cannot exert any salesmanship without saying anything.

The man behind the counter will have to put up with discourteous treatment at times, but he will be foolish if he tries to get even with impolite customers.

The difference in effect between "Good morning, Mr. Jones," and plain "Good morning," is far more than the extra energy caused by the "Mr. Jones" amounts to.

Don't let yourself degenerate into a mere selling machine with no interest in people save for what you can sell to them.

The man who is a good mixer outside of the store will be successful in adding new customers for his business.

We cannot help looking up to the man who is well dressed and who carries himself well. Appearance does help a man to create a favorable impression upon the people he meets.—American Grocer.

### THE BEEF MAKERS RETURN.

(Concluded from page 20.)

who is quite smart enough to know when to feed or to say this is the year to stay out and let the other fellow feed. The only thing for the feeder to do is to handle and feed such cattle as he can profitably handle and feed, and to continue in the business. In the end he will find the business fairly profitable."

And that is not all. From up in Wisconsin, the very citadel of dairying, comes a word of encouragement for the man who would like to make beef. In the college of agriculture press bulletin Prof. John L. Tormey says:

"Beef prices are just beginning to get up where there is some profit to the feeder. Sections of the State where feeding has been discontinued for some time will see a revival of the industry this fall. There is every indication that the market will be strong, and prospects generally for the profitable production of beef are better than for a number of years. The threat of the housewives' league to boycott American beef should cause the cattle raisers no alarm. If the American people are going to eat meat they must eat the home-grown product, for Argentina cannot begin to supply us."

All in all, it looks as though there will be some profit and more encouragement for the producers of beef.—Chicago Breeders' Gazette.



### MEAT TRADE CREDIT BUREAU.

(Concluded from page 21.)

The contract entered into between the corporation and its prospective subscriber will state that the subscriber employs the association for the purposes given above to act at all times as its agent. Naturally, reports will be issued, but upon request only, and not only will poor credits be investigated, but some fairly accurate basis for extending credit throughout the trade will be adopted. The men behind the organization are known to the trade. The secretary of the association is Julius Holzer, associated with the Figge & Hutwelker Company, and Francis X. Finn, assistant secretary, is connected with the New York & Brooklyn Provision Company of Brooklyn.

Frank W. Harris, an attorney with offices in the Woolworth Building, is general counsel.

Charles Briefer, associated with the Fiss, Doerr & Carroll Horse Company, is treasurer.

The offices of the company will be located in the Woolworth Building, and as soon as practicable a complete office staff and equipment will be installed.

Dues will be based upon a sliding scale; that is to say, that the bulk of business transacted yearly by each subscriber will determine the amount of dues to be paid by him, which may be paid in quarterly instalments if desired. Collections will be accepted by the company, and will be turned over to the general counsel.

### KANSAS CITY LIVESTOCK.

(Concluded from page 38.)

Local prices were 10@30c. above other river markets, account of urgency of orders from all sources. Vaccinated hogs sold to serum manufacturers yesterday and today at $10. More serum is made here than anywhere else, yet the demand for it is ahead of the supply.

Sheep and lambs sold slightly lower today, though good Utah lambs, and Arizonas also, brought $8.50. This is the highest price ever paid here for grass lambs. Fat ewes are worth $5@5.35, best wethers $5.85, feeding lambs $6.50@7.

### WHY YOU SHOULD KEEP A FILE.

In connection with the practical trade information published every week on page 18, The National Provisioner is frequently in receipt of letters from subscribers who recall having seen something interesting or important in a previous issue of this publication, but they have mislaid the copy and want the information repeated. The National Provisioner offers the suggestion that if every interested subscriber would keep a file of The National Provisioner he would be able to look up a reference at once on any matter which might come up, and thus avoid delay. A carefully arranged index of the important items appearing in our columns is published every six months, and with this and a binder, which The National Provisioner will furnish, the back numbers of the papers may be neatly kept and quickly referred to for information.

The binder is new, and is the handiest and most practical yet put on the market, and it costs less than the old binder, too! It is finished in vellum de luxe and leather, with gold lettering, and sells for $1. It may be had upon application to The National Provisioner, 116 Nassau street, New York.

Bargains in equipment may be obtained by watching the "Fore Sale" department, page 48.

Want a good position? Watch the "Wanted" page for the chances offered there.

# NEW YORK MARKET PRICES

## LIVE CATTLE.

| | |
|---|---|
| Good to choice native steers | $8.25@9.85 |
| Common to fair native steers | 7.00@8.15 |
| Oxen and stags | 5.50@8.50 |
| Bulls | 5.25@8.00 |
| Cows | 3.25@7.00 |
| Good to choice native steers one year ago | 7.25@9.00 |

## LIVE CALVES.

| | |
|---|---|
| Live veal, common to prime, per 100 lbs. | 9.00@13.00 |
| Live veal calves, culls | 7.00@ 8.50 |
| Live calves, buttermilks, per 100 lbs. | 7.00@ 7.50 |
| Live veal calves, grassers, per 100 lbs. | @ 6.00 |

## LIVE SHEEP AND LAMBS.

| | |
|---|---|
| Live lambs, good to choice | 7.60@ 9.25 |
| Live lambs, culls | @ 7.00 |
| Live sheep, common to good, ewes | 3.00@ 5.25 |
| Live sheep, culls | @ 2.00 |

## LIVE HOGS.

| | |
|---|---|
| Hogs, heavy | @ 9.90 |
| Hogs, medium | @ 9.90 |
| Hogs, 140 lbs. | @10.10¼ |
| Pigs | @ 9.90 |
| Rough | @ 9.25 |

## DRESSED BEEF.

### CITY DRESSED.

| | |
|---|---|
| Choice, native heavy | 15½@16 |
| Choice, native light | @15 |
| Native, common to fair | 14½@15 |

### WESTERN DRESSED BEEF.

| | |
|---|---|
| Choice native heavy | 15½@16 |
| Choice native light | @15½ |
| Native, common to fair | @15 |
| Choice Western, heavy | @14½ |
| Choice Western, light | @14 |
| Common to fair Texas | @13 |
| Good to choice heifers | @13½ |
| Common to fair heifers | @13 |
| Choice cows | 11½@12 |
| Common to fair cows | @12 |
| Fleshy bologna bulls | @12 |

## BEEF CUTS.

| | Western. | City. |
|---|---|---|
| No. 1 ribs | @20 | 19 @20 |
| No. 2 ribs | @18 | 18 @19 |
| No. 3 ribs | @17 | 16 @17 |
| No. 1 loins | @20 | 20 @22 |
| No. 2 loins | @18 | 18½@21 |
| No. 3 loins | @17 | 16 @19 |
| No. 1 hinds and ribs | @18 | 17½@18 |
| No. 2 hinds and ribs | @17 | 17 @17½ |
| No. 3 hinds and ribs | @16 | 16 @16½ |
| No. 1 rounds | @17 | @15 |
| No. 2 rounds | @16 | @14½ |
| No. 3 rounds | @15 | 13 @14 |
| No. 1 chucks | @15 | @14½ |
| No. 2 chucks | @14 | 12½@14 |
| No. 3 chucks | @13 | 11½@13½ |

## DRESSED CALVES.

| | |
|---|---|
| Veals, city dressed, good to prime, per lb. | 17½@18½ |
| Veals, county dressed, per lb. | @17½ |
| Western calves, choice | @17½ |
| Western calves, fair to good | @16 |
| Western calves, common | @14½ |
| Grassers and buttermilks | @14 |

## DRESSED HOGS.

| | |
|---|---|
| Hogs, heavy | @13 |
| Hogs, 180 lbs. | @13½ |
| Hogs, 160 lbs. | @14 |
| Hogs, 140 lbs. | @14¼ |
| Pigs | @14¼ |

## DRESSED SHEEP AND LAMBS.

| | |
|---|---|
| Spring lambs, choice, per lb. | @18 |
| Lambs, choice | @17 |
| Lambs, good | @16 |
| Lambs, medium to good | @15 |
| Sheep, choice | @14½ |
| Sheep, medium to good | @13½ |
| Sheep, culls | @ 9 |

## PROVISIONS.

### (Jobbing Trade.)

| | |
|---|---|
| Smoked hams, 10 lbs. avg. | @19½ |
| Smoked hams, 12 to 14 lbs. avg. | @19 |
| Smoked hams, 14 to 16 lbs. avg. | @18½ |
| Smoked picnics, light | @15 |
| Smoked picnics, heavy | @14¾ |
| Smoked shoulders | @14½ |
| Smoked bacon, boneless | 22 @23 |
| Smoked bacon (rib in) | 19 @20 |
| Dried beef sets | @30 |
| Smoked beef tongue, per lb. | @22 |
| Pickled bellies, heavy | @16 |

## FRESH PORK CUTS.

| | |
|---|---|
| Fresh pork loins, city | 19 @22 |
| Fresh pork loins, Western | 18½@21½ |
| Fresh pork tenderloins | @35 |
| Frozen pork tenderloins | @30 |
| Shoulders, city | @16 |
| Shoulders, Western | @15½ |
| Butts, regular | @18 |
| Butts, boneless | 21 @22 |
| Fresh hams, city | 19 @20 |
| Fresh hams, Western | 18 @19 |
| Fresh picnic hams | @15½ |

## BONES, HOOFS AND HORNS.

| | |
|---|---|
| Round shin bones, avg. 48 to 50 lbs. per 100 pcs. | $95.00@100.00 |
| Flat shin bones, avg. 40 to 45 lbs. per 100 pcs. | @ 80.00 |
| Black hoofs, per ton | 40.00@ 45.00 |
| Striped hoofs, per ton | 50.00@ 55.00 |
| White hoofs, per ton | 80.00@ 85.00 |
| Thigh bones, avg. 85 to 90 lbs. per 100 pcs. | @ 90.00 |
| Horns, avg. 7½ oz. and over, No. 1's | @200.00 |
| Horns, avg. 7½ oz. and over, No. 2's | @100.00 |
| Horns, avg. 7½ oz. and over, No. 3's | @ 75.00 |

## BUTCHERS' SUNDRIES.

| | | |
|---|---|---|
| Fresh steer tongues | @14½c. | a pound |
| Fresh cow tongues | 12½@13c. | a pound |
| Calves' heads, scalded | 45 @50c. | apiece |
| Sweetbreads, veal | 45 @90c. | a pair |
| Sweetbreads, beef | 25 @30c. | a pound |
| Calves' livers | @25c. | a pound |
| Beef kidneys | @15c. | apiece |
| Mutton kidneys | @ 3c. | apiece |
| Livers, beef | @12c. | a pound |
| Oxtails | @15c. | apiece |
| Hearts, beef | @ 6c. | a pound |
| Rolls, beef | @27c. | a pound |
| Tenderloin, beef, Western | 20 @35c. | a pound |
| Lambs' fries | 8 @ 8½c. | a pair |
| Extra lean pork trimmings | 15½@16c. | a pound |
| Blade meat | @12½c. | a pound |

## BUTCHERS' FAT.

| | |
|---|---|
| Ordinary shop fat | @ 2¾ |
| Suet, fresh and heavy | @ 5 |
| Shop bones, per cwt. | 25 @35 |

## SAUSAGE CASINGS.

| | |
|---|---|
| Sheep, imp., wide, per bundle | @1.15 |
| Sheep, imp., medium, per bundle | @85 |
| Sheep, imp., per bundle | @70 |
| Sheep, domestic, wide, per bundle | @70 |
| Sheep, domestic, medium, per bundle | @50 |
| Sheep, domestic, narrow med., per bundle. | @25 |
| Hog, American, free of salt, tcs. or bbls., per lb., f. o. s. New York | @70 |
| Hog, extra narrow selected, per lb. | @70 |
| Hog, middles | @10 |
| Beef rounds, domestic, per set, f. o. b. Chicago | @21 |
| Beef rounds, export, per set, f. o. b. New York | @28 |
| Beef bungs, piece, f. o. b. New York | @24 |
| Beef middles, per set, f. o. b. New York | @74 |
| Beef middles, per set, f. o. b. Chicago | @72 |
| Beef weasands, per 1,000, No. 1s | @ 7½ |
| Beef weasands, per 1,000, No. 2s | @ 4 |

## SPICES.

| | Whole. | Ground. |
|---|---|---|
| Pepper, Sing., white | 24 | 26 |
| Pepper, Sing., black | 15 | 17 |
| Pepper, Penang, white | 22 | 24 |
| Pepper, red | 19 | 22 |
| Allspice | 5½ | 7½ |
| Cinnamon | 16 | 20 |
| Coriander | 9 | 11 |
| Cloves | 24 | 27 |
| Ginger | 11 | 14 |
| Mace | 70 | 75 |

## SALTPETRE.

| | |
|---|---|
| Crude | 4½@ 5 |
| Refined—Granulated | @ 6½ |
| Crystals | 6¾@ 8 |
| Powdered | @ 7 |

## GREEN CALFSKINS.

| | |
|---|---|
| No. 1 skins | @ .26 |
| No. 2 skins | @ .24 |
| No. 3 skins | @ .14 |
| Branded skins | @ .18 |
| Ticky skins | @ .18 |
| No. 1 B. M. skins | @ .24 |
| No. 2 B. M. skins | @ .22 |
| No. 1, 12½-14 | @2.80 |
| No. 2, 12½-14 | @2.55 |
| No. 1 B. M., 12½-14 | @2.45 |
| No. 2 B. M., 2½-14 | @2.20 |
| No. 1 kips, 14-18 | @2.85 |
| No. 2 kips, 14-18 | @2.70 |
| No. 1 B. M. kips | @2.20 |
| No. 2 B. M. kips | @2.10 |
| No. 1, heavy kips, 18 and over | @3.70 |
| No. 2, heavy kips, 18 and over | @3.45 |
| Branded kips | @1.90 |
| Heavy branded kips | @2.25 |
| Ticky kips | @2.15 |
| Heavy ticky kips | @2.50 |

## DRESSED POULTRY.

### FRESH KILLED.

| | |
|---|---|
| Turkeys— | |
| Dry-picked, avg. per lb. | 17 @18 |
| Chickens— | |
| Broilers, Western fancy, dry-picked | @20 |
| Broilers, Western, scalded, avg. | @16 |
| Fowl—Dry packed, 12 to box— | |
| Western boxes, 48 to 55 lbs. to doz., dry-picked | 19 @19½ |
| Western boxes, 36 to 42 lbs. to doz., dry-picked | 17 @17½ |
| Fowl—bbls.— | |
| Western, northerly, dry-pkd., 4 lbs. avg. | @18 |
| Southern and S. W., dry-pick., avg. best. | 16½@17 |
| Other Poultry— | |
| Old Cocks, per lb. | 12½@13 |
| Squabs, prime, white, 10 lbs. to doz., per doz. | @3.50 |

## LIVE POULTRY.

| | |
|---|---|
| Broilers | 17½@18½ |
| Fowls, choice | 16 @16¼ |
| Roosters, old | 11⅞@12 |
| Ducks, West. and So. per lb. | 14 @15½ |
| Geese, per lb., South. and West | 12½@13¾ |

## BUTTER.

| | |
|---|---|
| Creamery, Extras | 29½@30½ |
| Creamery, Firsts | 26½@29 |
| Process, Extras | 24½@25 |
| Process, Firsts | 23 @24 |

## EGGS.

| | |
|---|---|
| Fresh gathered, extras | 27 @29 |
| Fresh gathered, ex. firsts | 25 @26½ |
| Fresh gathered, firsts | 23½@24½ |
| Fresh gathered, seconds | 21 @23 |
| Fresh gathered, dirties | 19½@20 |
| Fresh gathered, checks | 17 @17½ |

## FERTILIZER MARKETS.

### BASIS, NEW YORK DELIVERY.

| | | |
|---|---|---|
| Concentrated tankage, Chicago | | @ 3.05 |
| Bone meal, steamed, per ton | 21.75 | @22.00 |
| Bone meal, raw, per ton | 25.00 | @28.00 |
| Hoof meal, per unit, Chicago | | @ 3.05 |
| Dried blood, West, high grade, fine, f. o. b. Chicago, prompt | | @ 3.15 |
| Dried blood, f. o. b. New York | | @ 3.10 |
| Nitrate of soda—spot | | @ 2.25 |
| Bone black, discard, sugar house del. New York | | @22.00 |
| Dried tankage, N. Y., 11 to 12 per cent. ammonia, f. o. b. New York | 3.10 | and 10c. |
| Tankage, 11 and 15 p. c., f. o. b. Chicago, prompt | 2.95 | and 10c. |
| Garbage tankage, f. o. b. New York. | 7.00 | @ 7.50 |
| Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, Baltimore | 3.45 | and 10c. |
| Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos-Lime, c. i. f. Charleston and Newport News | Nominal. | |
| Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (35c. per unit available phos. acid) | nominal@3.00 | and 35c. |
| Sulphate ammonia gas, for shipment, per 100 lbs., guar., 25% | Nominal. | |
| Sulphate ammonia gas, per 100 lbs., spot, guar., 25% | | @ 3.15 |
| So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston | 6.50 | @ 7.70 |
| So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs. | 3.50 | @ 3.75 |
| The same, dried | 3.75 | @ 4.00 |